METHODIST COOK BOOK

BY

METHODIST MISSIONARY SOCIETY

ATHENS, ALA.

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Mrs H. A. Sullivan

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FIRST NATIONAL BANK

Athens, Ala.

MEMBER FEDERAL RESERVE BANK

4 PER CENT ON SAVINGS

COURTESY SERVICE

Whole Wheat Muffins

1 1/2 cup milk
1/2 t. soda
1 t. salt
1 rounding t. baking powder
1 egg
1 table shortening (melted)

J. B. SARVER NUTE HATCHETT

SARVER & HATCHETT
"THE PURE FOOD STORE"
Groceries—Fresh Meat—Coal
Hermitage Brand Canned Goods
Phones 241 and 242

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Bread, Toast, Sandwiches

Corn Light Bread.

1 qt. meal
1 qt. cold water
1-2 teaspoonful salt
1 cup flour
1 cup lard
1-2 cup sugar

Make a stiff mush of meal then add 1 qt. cold water, salt, thicken with meal to medium consistency, let stand in warm place over night to rise.

Next morning mix other ingredients, stir into batter, let rise 1 hour and bake.

MRS. J. L. NELSON.

Corn Pone.

3 cups meal
1 1-4 teaspoonfuls salt
1-4 teaspoonful soda
1-2 cup buttermilk
1 1-2 cups cold water

Mix well, make into small pones and bake on well greased pan.

MRS. CHAS. BEASLEY.

Mrs. S. R. Chew's Rolls.

2 eggs beaten separately
1-2 cup sugar
1 cup mashed potatoes
1 cup of sweet milk

Dissolve 3-4 cake of compressed yeast in a little luke warm water. Add enough flour to make a soft dough that will drop from the spoon. Set to rise at eleven o'clock (for supper rolls). At half past one or earlier take 1 quart flour, 1 teaspoon salt, scant 1-2 cup lard, pour in the sponge and make dough not quite as stiff as for bread; put this in a warm place and let rise until about four o'clock; then roll thin like biscuits, put bits of butter on each, fold over into pocket-book rolls. They should be ready to bake by six o'clock.

MISS SARAH MALONE.

Rolls, Make up at 11 o'clock.

1 Fleischman's yeast cake
1 1-4 cups sweet milk (scald milk)
1-2 cup sugar
2 well beaten eggs

Sufficient flour to make a thick sponge. Keep warm. Let rise, at 1 o'clock add 1-2 cup lard, 1 heaping teaspoon salt and flour to make stiff dough. Let rise until about 4 o'clock. Roll thin, spread with melted butter, double roll again and cut with biscuit cutter, let rise, bake at 6 o'clock.

MRS. W. P. OWINGS,
Carrollton, Ala.

Rusk.

Nice Rusk can be made from saving a piece of dough from rolls or bread—let double it size.

To 1 quart of flour—butter size of an egg—two well beaten eggs. 1-2 cup of sugar—pinch of salt—as in bread—add your dough in luke warm water or (milk if preferred) enough to make a dough, not as stiff as rolls. Let set over night. Next morning work again, let rise and bake—when most done—put sugar, butter and cinnamon on top.

MRS. W. R. HIGHTOWER.

Brown Bread.

2 cups buttermilk
1 cup sweetmilk
3-4 cup molasses
1 teaspoonful each of soda and salt
Butter size of egg
Double handful flour

Mix this well and stir in meal till batter is consistency of egg bread. Put greased paper in large size baking powder can, pour in batter, steam in double boiler 3 hours then set in stove 10 minutes.

MRS. LEM GEORGE, Delrose Tenn.

Salt Rising Bread.

In winter at noon the day before.
In summer the night before.

Take 1-3 cup of sweet milk and let reach boiling point, stir in enough sifted corn meal to make a mush the consistency of batter cake. Put in small covered vessel and keep warm so it will rise and as soon as it bubbles and you can hear it working it must be used as it loses its power shortly after it ferments. Next morning as early as possible put 1 1-3 pts of fresh sweet milk in a vessel boil and skim, pour this into a pitcher, add 1-2 pint of cold water, 1 teaspoon of sugar 1 1-2 pts of flour, beat well and add the yeast, cover pitcher by stuffing a cloth in mouth. Put in a vessel of warm water, no hotter than you can bear your hand in. This should rise in about 1 1-2 hours when the pitcher is full, sift 4 heaping pts. of flour with salt, about like biscuit, 1 tablespoon sugar, a good pinch of soda and a kitchen spoon of lard. Pour in yeast and rinse out pitcher with 1-2 pt. warm water. Work into a smooth, soft dough using more flour if needed; make in four loaves. Put in well-greased pans covered and let rise in a warm place until the pans are full-leave covered until half done, remove tops, grease well with a cloth dipped in melted lard. Bake in a quick oven.

MRS. J. W. TILLMAN.

Peanut Butter Bread.

2 cups flour
4 level teaspoons baking powder
1 teaspoon salt
1-2 cup sugar
2-3 cup peanut butter
1 cup milk

Sift flour, baking powder, salt and sugar together. Add milk to peanut butter, blend well and add to dry ingredients; beat thoroughly, bake in greased loaf pan in slow oven 45 to 50 minutes. This is best when a day old. Makes delicious sandwiches sliced thin and filled with cottage cheese.

Boston Brown Bread.

2 cups graham flour
1 cup corn meal
1 teaspoon salt
3-4 cup sorghum
1 cup butter milk
2 level teaspoons soda

Sift the meal and flour together, then add molases and

1-2 cup of the milk. When ready to put in cans add other half cup of milk, in which the soda has been dissolved. You can add 1-2 box seeded raisins washed and dried or 1 cup of mixed chopped fruit and nuts. Fill 1 lb. baking powder can two thirds full and place in vessel of warm water. Cover with cloth and top and steam 3 hours adding water as needed.

Nut Bread.

2 cups graham flour
2 cups white flour
2 cups butter milk
1 cup sugar scant
2 eggs, whites and yolks
1 saltspoon of salt
2 teaspoons baking powder
1 1-2 teaspoons soda in the milk
1 or 2 cups of nut meats

Let rist 20 minutes, bake 40 minutes in a slow oven.

MRS. LIPPENCOTT, Denver, Colo.

Raisin Bread.

1 quart flour
1 teaspoon salt
1 pint milk
1-2 pound seedless raisins
1 tablespoon lard
1 tablespoon sugar
1-2 cake compressed yeast
1-2 cup luke warm water

Melt lard in milk; dissolve yeast in luke warm water, make a stiff dough and let rise until double in bulk, knead well. Make into two loaves. Bake when light.

MISS HENRIETTA HINE.

Raisin Loaf With Nuts.

4 cups flour
1 teaspoon salt
1 cup seedless raisins
4 teaspoons baking powder
3-4 cup sugar
1-2 cup English walnuts chopped

Stir all together and add one beaten egg with 1 1-2 cups of sweet milk. Put in pan, let stand 20 minutes and bake in slow oven. Makes delicious sandwiches.

MISS HENRIETTA HINE.

Date Bread.

1-2 cup butter
1 cup sugar
2 cups flour
1-2 teaspoon salt
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon vanilla
1 package dates chopped
1 cup nuts
2-3 cup butter milk

MRS. W. T. SANDERS, Jr.

Beaten Biscuits

6 cups flour
1 teaspoon sugar
A pinch of soda
1 rounding teaspoon salt
1 rounding kitchen spoon lard
1 cup equal parts ice water and sweet milk

Sift dry ingredients together, rub in lard until like coarse meal. Mix with enough of the water and milk to make very stiff dough, run through kneader until dough is smooth and satiny. Cut with small biscuit cutter and prick with fork three times. Bake in rather slow oven. Have all ingredients as cold as possible.

MRS. P. W. HENDRICKS.

Sour Milk or Clabber Biscuit

2 cups flour
1-2 teaspoon soda
2 teaspoons baking powder
1 teaspoon salt
1 tablespoon lard
Milk to make a soft dough

Roll out, fold the dough, roll again until you have done this three times. The result is biscuit that are light, flaky and melt in your mouth.

MRS. W. M. DUPREE.

Quaker Muffins.

1 cup rolled oats
3 tablespoons sugar
1-2 teaspoon salt
1 egg
1 cup flour
4 teaspoons baking powder
1 cup milk
1 tablespoon fat

Scald milk, pour on rolled oats and let stand 1-2 hour. Add dry ingredients to oats and milk, then the beaten egg and the melted fat. Bake in moderately hot oven.

MISS SALIE B. MALONE.

Beaten Biscuit.

1 quart flour
2-3 cup lard
2 tablespoonfuls sugar

Equal parts water and milk to moisten above to medium stiff dough. Beat 500 strokes.

MRS. FRED BEASLEY, Aspen Hill, Tenn.

Twin Mountain Muffins.

1-4 cup butter
1-4 cup sugar
1-2 teaspoon salt
1 egg
1 cup milk
2 cups bread flour
5 teaspoons baking powder

Cream the butter; add sugar and egg well beaten; sift baking powder with flour, and add to the first mixture, alternating with milk. Bake in tin gem-pans twenty five minutes.

MISS HENRIETTA HINE.

Popovers.

2 eggs beaten together, add
2 cups milk
2 cups flour
1-2 teaspoon salt
Beat thoroughly with egg beater

Pour into hot well-buttered custard cups and let bake 45 minutes. Will make 1 dozen popovers, fill cups 1-3 full.

Griddle Cakes.

1 cup flour
1-4 cup meal
1 1-4 cups sweet milk
1 egg
1 1-2 teaspoon baking powder
1-4 teaspoon soda
1-2 teaspoon salt
1 tablespoon melted lard

MRS. H. B. MALONE.

Flannel Cakes.

2 pints flour
2 teaspoons salt
2 teaspoons sugar
2 eggs
2 teaspoons baking powder
1 large kitchen spoon melted lard
Sweet milk, little over pint

Beat egg in with flour and milk, without sparating. Grease with bacon skin.

MRS. WILL MALONE.

Waffles.

4 eggs beaten together
Butter a little larger than an egg
1 teaspoon baking powder, heaping
1 quart flour
2 teaspoons salt
2 teaspoons meal, level
1 teaspoon soda, rounding
1 quart butter milk or
1 quart sweet milk with
2 teaspoons baking powder

Pour melted butter over beaten eggs while hot.

MRS. E. B. BEADLES, Norfolk, Va.

Waffles.

4 eggs beaten separately
1 pint sweet milk
1 cup lard
2 heaping teaspoons baking powder
1 teaspoon salt and flour to make batter, about 3 cups

This makes 12 waffles.

MRS. W. R. HIGHTOWER.

Waffles.

2 cups flour
4 level teaspoons of baking powder
1-4 teaspoon salt
1 3-4 cups of sweet milk
2 eggs
1 tablespoon melted shortening

Add milk to the beaten egg yolks, then the dry ingredients, add the melted shortening, and stiffly beaten whites, cook on very hot griddle or irons.

MRS. W. W. SIMMONS.

Sally Lum.

1 cup of flour
1 1-2 tablespoons sugar
1 egg
1 tablespoon butter or lard
1-2 cup sweet milk
1 1-2 teaspoon baking powder
Pinch of salt

Bake as quick as you would biscuit.

MRS. J. H. McWILLIAMS.

Toast.

Scramble together ground boiled ham, tomatoes, peppers, salt, in a little hot butter and serve on buttered toast.

Toast.

2 cups chopped ham
1-2 cup cream
1 cup tomato sauce

Mix and pour over slices of buttered toast.

Pimento Sandwiches

1 can pimentoes
1-2 lb. strong cheese
1-2 teaspoon salt
Wesson oil dressing

Chop pimentoes fine and add to grated cheese, fold in 1-2 cup dressing. Spread each slice of bread with dressing, before spreading mixture between.

MRS. MARVIN KINZER.

Soup—Cream Tomato.

1 can tomatoes
1-4 lb. butter
1 tablespoon sugar
1 1-2 pints sweet milk
1 tablespoon flour
1-4 teaspoon cayenne pepper
1 teaspoon salt

Add one cup water to tomatoes, cook done, strain, heat milk and butter and mix just before serving, cooking about 3 minutes after mixing, but do not let boil.

Soups and Stews

General Rule for Cream Soup.

2 cups of vegetable pulp and liquid
4 cups thin white sauce
Flavoring—May be 1-2 onion, 1 sprig parsley
or 1 stalk celery or 1 sprig mint

Heat vegetable with flavoring to be used and rub through a seive using water to make pulp go through easily.

Make 4 cups of white sauce using 1 tablespoon flour and 1 tablespoon butter to each cup of milk—seasoning with 1-2 teaspoon salt for each cup of milk used. Add pepper and when sauce has thickened add pulp to sauce and bring it to simmering point. Soup may be kept in a double boiler at simmering point. Soup may be thinned with hot milk if desired.

Cream of Tomato Soup.

1 qt. milk
2 tablespoons flour
1 bay leaf
1 can corn
2 tablespoons butter
1 small onion, sliced

Put milk in double boiler with bay leaf and onion. Add corn that has been pressed through a colander. Rub flour and butter together; put all in double boiler and stir constantly for ten minutes; season with salt and pepper and serve at once.

Chicken Gumbo.

1-2 chicken
1-2 lb. can tomatoes
Salt and red pepper to taste
1 cup rice
1 doz. pods okra
1 10c soup bone

Fry chicken brown; put this in 3 qts. water with soup bone, tomatoes and okra cut in small pieces, salt and pepper and cook slowly for several hours until thick. Have rice cooked separately and serve in soup plates with gumbo over it.

MRS. EUGENE HORTON.

A Delicious Brunswick Stew.

1 fat hen
1 squirrel improves it

Cooked in enough water to cover, let them come to the boiling point and just simmer until the meat is very tender. Then remove them from the broth and cut the meat in neat pieces. To the broth add 1 cup of tomatoes peeled and cut in pieces, 1 cup of green corn cut from the cob, 1 cup string beans cut small, 1 cup of lima beans, 1 cup onions sliced, 1-4 cup barley well washed and an additional pint of water. Simmer very slowly till the vegetables are very tender, then add the meat, 1-2 pint of cream, 1 table spoon butter rubbed to a paste with 2 table spoons of flour and seasonings of salt, pepper, cayenne, to suit the taste. Simmer gently till thick and ten minutes before serving add 1 pint of oysters which have been picked over, freed from bits of shell and rinsend in cold water. The stew must be highly seasoned to be just right. It is quite as good on the second day as on the first.

MRS. TILLMAN.

Chicken Gumbo No. 2.

1 chicken
1 cup okra slices
1-2 cup corn
1 onion
3 slices Bacon
2 cups tomatoes
1 cup Irish potatoes diced

Cut chicken as to fry and after frying out the bacon remove and fry chicken in bacon grease. Then put in 1 quart of boiling water and cook till meat falls from bone; remove chicken, chop fine and add chicken and water in which it was cooked to vegetables that have been well cooked by placing them in 2 quarts cold water. Thicken, season and serve.

Meat, Fish and Oysters

A Pot Roast Without Water.

Select a nice beef roast, good shape to slice well, and not too much bone; have a kettle that you know the tops fits well so that the steam cannot escape. Put in 1-2 cup of bacon fryings and let it get very hot. Wash roast and while still dripping, put into this hot grease, cover immediately. Try to lay it flat so it will brown evenly.

When it has cooked 3-4 hour, or until brown, turn over. Close tight for that is what prevents burning. After cooking 1 1-2 hours season with salt and pepper, cook 30 minutes longer. Chop 3 large onions and put on top of meat, cover tightly again and allow to cook moderately until ready to serve. Irish potatoes may also be added to the gravy, requiring 30 minutes to cook. Thicken gravy and there will be plenty of it if you have kept the vessel well covered. This is delicious.

MRS. NANNIE SIMMONS.

Meat Loaf.

2 lbs. beef and 1 lb. pork ground together
1 egg
salt and pepper to taste
2 onions chopped fine
1-4 cup tomato catsup
4 crackers

Mix all thoroughly make into loaf and cook slowly 3 or 4 hours.

MRS. W. R. HANEY, 846 Carroll St., Akron, Ohio.

Beef Loaf.

- 1 pound round steak (ground)
- 1 large onion
- 6 crackers rolled fine
- 1 egg
- juice of one lemon

Pepper and salt to taste. Bake 1 hour,, serve with Mexican chilli sauce.

MISS GEORGIA JONES.

Swiss Steak.

One round steak 2 to 2 1-2 inches thick; rub with salt and pepper to taste, then pound in all the flour the steak will take. Put a piece of butter or lard, to prevent sticking, into a frying pan and allow it to become smoking hot. Add the steak and let it brown nicely on both sides. Then place in baking dish and pour over it sufficient water, boiling, to cover the meat; place three slices of bacon and a minced onion on top. Cover and let bake for an hour and quarter. The steak should be so tender that it scarcely needs to be cut. Potatoes may also be added to the gravy.

MRS. NANNIE SIMMONS.

Creole Steak (Mrs. F. G. Chew)

Put one large tablespoon of lard in a frying pan and when smoking hot sift in 2 tablespoons of flour. When a rich brown put in steak, steam a minute or two and add 1 can of tomatoes, 1 small onion and 1 pint of hot water. Cover and cook until steak is tender and the gravy thick.

MISS SARA MALONE.

Beef Cutlets.

1 1-4 lbs. lean beef ground
1 1-4 teaspoon salt
1 saltspoon pepper
1 teaspoon onion juice

Press lightly into cutlet shape, roll in cracker crumbs, in egg and crumbs again. Fry in deep fat till a light brown. Serve in hot platter with brown mushroom sauce and garnish with parsley.

Baked Virginia Ham (Splendid)

Choose a small-sized ham, one not over six pounds in weight, place in a kettle, and pour over boiling water barely to cover. Add a cup of molasses, a cup of sliced carrots, a bay leaf, one-fourth a cup of chopped onion, one small clove of garlic, and boil gently for half an hour. Add six pepprcorns, and boil for another half hour. Drain off the water, lift out the meat, pat the surface dry with soft paper, brush over with softened butter or olive oil and dredge liberally with flour, seasoned with salt and pepper. The flour should form a paste with the grease over the entire surface of the ham. Place on the rack of a baking pan and cook in a moderate oven for two hours. Serve with a hot sauce made of equal parts of sweet cider and brown stock, well seasoned.

MRS. J. W. TILLMAN.

Beef Roast.

Select nice rump roast, rub with a damp cloth. Have iron pot on stove, when it is hot drop lump of butter in pot. Put roast in and let brown on all sides. Add seasoning of salt and pepper and cup of water. Cook slowly for several hours with covered lid on it.

MRS. W. E. ESTES.

Fricassee of Dried Beef.

To 1 cup heated sweetmilk add 1 tablespoonful butter, 1 cup dried beef, freshly sliced. Cook 5 minutes and add 1 well beaten egg stirring until same is thick. Serve on buttered toast garnished with parsley.

MRS. W. R. HANEY, 846 Carroll St., Akron, Ohio.

Savory Ham.

Broil slices of ham and place on platter to keep warm. Fry three onions in the gravy; when light brown add one cup of cooked tomatoes and pour over ham and serve.

Chicken Loaf.

1 large boiled chicken
1 loaf of bread
1-4 teaspoon pepper, a dash of cayenne
2 tablespoons of grated onions
1-4 teaspoon each nutmeg and mace
2 well beaten eggs and just enough sweet
  cream to make into a loaf
1-4 lb. lean ham
1 teaspoon salt

Pull the chicken from the bone and grind real fine, add ham also ground. Take the crumbs from the loaf of bread, soaked in the liquid in which the chicken was boiled, then squeezed dry and crumbled between the hands. Mix the meat and crumbs together then add the rest of the ingredients. Take care not to let the mixture become really wet. Press into greased baking powder cans and steam three hours. Turn out and serve with a mushroom sauce.

MRS. J. W. TILLMAN.

Broiled Chicken.

Dress, split down the back, hack the breast bone so it will lie flat, lay on a buttered baking pan, spread all over with butter, salt, pepper and flour. Bake twenty minutes. Remove to the broiler and cook 10 minutes longer until brown. Serve with melted butter, lemon juice and minced parsley.

MRS. W. E. ESTES.

Roasted Chicken.

Prepare a nice fat hen in the usual way for baking. Put in a close vessel with very little water and steam until very tender. When done take from pot and put in pan, pour over it gravy made in the following way:

1 pint vinegar diluted with
1-2 cup of water
season to taste with salt, red and black
  pepper and generous lump of butter
1 tablespoon of prepared mustard

Put in water on stove and boil 10 minutes, pour over the chicken, set on back of stove to keep hot until ready to serve. Serve this gravy with chicken. Make dressing the same as for baked chicken.

MRS. W. W. BEASLEY, Carrollton, Ala.

Jellied Chicken.

Two chickens, cut up small, stew slowly until meat drops from bone, chop fine. Let liquor boil down to 1 cupful add butter size egg; 1 teaspoon black pepper and one-third teaspoon allspice, 1 egg.

Put liquor to one side of stove while adding egg to prevent curdling. Stir this gravy, add meat and press in mold. Slice when cold. Serve with hard boiled eggs with parsley or on lettuce leaf with dressing.

MRS. R. L. MALONE.

Chicken Pie.

1 young chicken
3 rounding teaspoons butter
salt and pepper to taste

Use rich pastry, line pan and bake half done. When pastry is ready sprinkle bottom with flour. Put in chicken that has been cut in pieces and cooked perfectly tender. Dot with lumps of butter, pour in the chicken stock. Put on top crust, gash several times and bake in hot oven. Sliced hard boiled eggs mays be added.

Chicken Mousse.

1 cup chopped chicken
1 egg hard boiled
1-2 cup cream sauce
1 tablespoon of parsley, dash onions,
pepper and salt
mix all together

Grease pan with lard, then flour, and steam 1 hour. Cream sauce to put over top and put in mushrooms.

MRS. H. N. BINFORD.

Pressed Chicken.

1 hen boiled with 2 onions
1 bay leaf, small pod cayenne pepper
3 stalks celery
1 teaspoon black pepper
3 cups stock
1 envelope of gelatine hydrated in

1-2 cup water
1-2 dozen hard cooked eggs, sliced
3 medium size sour cucumber pickle, sliced thin
1 small can pimentoes cut in strips

When hen is tender, pull meat from bone rejecting skin and grind fine. Let stock get cold and skim every particle of fat off, strain, put back on stove and add gelatine, stir till dissolved, chill. Wet a square loaf bread pan and put a layer of jelly, cover with the egg slices, pickle and pimento strips, then add a layer of chicken mixed with part of the jelly and so on until the mold is filled. Set on ice. When congealed, turn out, slice and serve with this sauce. Equal parts white sauce and oil mayanaise, mixed, and made quite sour with lemon juice, add juice from the can of pimentoes, 1 tablespoon grated onion and a bunch of parsley chopped very fine. Sprinkle with plenty of paprica.

MRS. TILLMAN.

Chicken Croquetts.

Two cups ground chicken, seasoned to taste with salt, pepper and a pinch of cayenne. Make a white sauce of 2 tablespoons of flour, one tablespoon of butter and 1 cup sweetmilk. Cook in double broiler till thick, take from fire and add 1 whole egg, beat well and mix with chicken. The secret of good croquets is having your mixture soft enough so they will be creamy inside. Put mixture in ice box and let chill thoroughly, shape into croquetts, roll in bread crumbs and dip in egg beaten together to which 1 tablespoon of water has been added, then in crumbs. Fry in deep, hot fat and drain well.

Salmon croquetts can be made in the same way.

MRS. MARVIN KINZER.

Barbecued Chicken.

Unjoint one chicken, a young chicken is better. Parboil when done dredge with flour and put in a pan to brown with a generous portion of red pepper, black pepper, salt and vinegar and lard, if the stock isn't rich enough to make a good gravy. Thicken gravy.

MRS. A. M. McCONNELL.

Quail on Toast.

Dress as for roasting. Rub all over with butter, lay a slice of fat salt pork on the breast. Bake in a quick oven, basting often. Cook half an hour.

Serve on buttered toast moistened with hot water, mixed with a table spoon of mushroom catsup. Serve canned cherries with this sauce.

MRS. W. E. ESTES.

Chicken a la King.

Melt two tablespoons of butter; in it cook one-fourth pound mushroom broken in pieces and half a green pepper, cut in shreds; stir and cook until the moisture is evaporated somewhat. In another saucepan melt two tablespoons of butter; in it cook three tablespoons of flour, one half teaspoon salt, and one fourth teaspoon of paprika; add one cup of thin cream and one cup of hot chicken broth, and stir until boiling; cream two tablespoons of butter, beat in two egg-yolks, one at a time, and stir into the hot sauce; without boiling continue to stir until the egg is set; add the mushrooms and pepper, the hot breast of a large chicken, cut in pieces about an inch square, with a teaspoon of lemon juice, and if desired a few drops of onion juice. Serve in timble cases.

Scalloped Calf Brains.

2 sets of brains
1 egg
1 tablespoon of butter
1-2 teaspoon of chopped parsley
1-2 teaspoon onion juice
1 teaspoon salt
1-4 teaspoon pepper
1 pint of bread crumbs
1 tablespoon of vinegar
1-2 teaspoon of flour

Soak the brains in warm water, free from skin and fibre, wash in cold water. Tie loosely in cheese cloth. Put in a vessel with enough boiling water to cover. Adding the vinegar to the water, boil 30 minutes. Take out brains and plunge in cold water. When cold, drain and cut in small pieces. Make the sauce thus: Place butter in frying pan, when hot add flour, stir until smooth and gradually add milk. As soon as the liquid boils, add parsley, onion juice, and 1-2 the pepper and salt, the other half being sprinkled on the onions; beat the egg and add the brains, mixing well. Spread a layer of crumbs on the bottom of baking dish, half of the brains, then a layer of the sauce and finally a layer of crumbs and so on till brains and sauce are used up with crumbs on top and bits of butter. Bake 20 minutes in a moderate oven.

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Brain Croquetts

1 cup of ground chicken
(You can use lean tender pork)
1 cup of brains that have been cooked in salted boiling water

1 cup of thick white sauce
Salt and pepper to taste

If you get mixture too soft add dust from a rolled cracker. Proceed as for chicken croquetts.

MRS. MARVIN KINZER.

Chili Con Carne

1 can tomatoes
1 can beans
2 lbs. round steak
3 onions, cut up fine

Cut the steak in small pieces, about an inch square. Fry brown. Put all together, pour over it two quarts boiling water and boil one hour.

MRS. H. B. MALONE.

Spanish Stew.

1 onion
1 lb. steak
1 large sliced pepper
1 tomato
salt to taste

Put some bacon drippings in a skillet, put in the sliced onion and tomato, let brown. Pound steak and cut into pieces ready to serve, dredge with flour and put in pan with frying vegetables; pour in enough water to cover well, add the sliced tomato and salt; cover tightly and cook 1-2 hour, adding water as needed.

MRS. JNO. CAINE.

Turkey Dressing.

1 loaf (stale) bread
1-2 lb. crackers
2 finely minced onions
1 cup of chopped celery
1 apple chopped fine
1-4 lb. butter

Salt and pepper to taste, moisten with turkey stock, then add 8 raw eggs; when thoroughly mixed put in a bag and boil in stock.

MRS. D. D. PATTON, Carrollton, Ala.

Barbecue Sauce for Chicken

Pork, Beef or Lamb

1-4 lb. butter
1-4 cup vinegar
1 pint water
1 teaspoon mustard
1-4 teaspoon red pepper
1 teaspoon sugar
1 teaspoon salt
1 teaspoon worcesterschire
1 teaspoon Tabasco Sauce
1 teaspoon black pepper
1 teaspoon paprika
1 clove of garlic
1 small onion

Boil all slowly for 30 minutes.

Fried Mackerel.

Soak over night, drain and wipe, roll in flour and place in hot lard, flesh side down, when brown turn. Put on hot platter and pour melted butter and sprinkle a little black pepper.

MRS. H. B. MALONE

Fried Oysters.

To make crumbs for frying oysters use equal parts of meal and crackers, dust with little pepper and salt. Wash, drain oysters; have ready a small pan of sifted flour and eggs that have been beaten with table spoon of cold water to each egg. Dip oysters first in the flour, then in egg, then in cracker meal and fry in deep hot lard.

Baked Fish.

3 lbs. fish, slices bacon

Stuff fish with bread stuffing. Wrap string several times around fish to hold stuffing. Cut two gashes on each side and insert slices of bacon. Rub the fish over with butter, salt and pepper. Dredge with flour and lay several slices of bacon on top. Bake in moderate oven, allowing 15 minutes to the pound. Garnish with lemon and parsley and serve with cream or tomato sauce.

Bread Stuffing.

1 cup bread crumbs.
Lump of butter, not large

A little chopped onion, parsley, celery, pepper and salt. One egg is sometimes used.

Broiled Fresh Mackerel.

Cut fish in pieces to serve, dredge with flour and put flesh side down on very hot pan that has been buttered. Has to be turned several times. When a golden brown, remove to back of stove, pour on more melted butter, cover and let stand a few minutes. Serve on hot platter, garnish with chopped parsley and quarters of lemon.

Codfish A-La-Mode.

4 or 5 cups diced potatoes
1-2 cup milk
1 cup salt codfish
1 egg beaten whole
4 tablespoon butter
Salt and pepper

Soak codfish about one hour and pull into small pieces. Cook codfish and potatoes together until potatoes are done. Drain, mash thoroughly adding butter, milk and egg. Add more salt if necessary with pepper. Beat until mixture is fluffy. Pile lightly in a baking dish and brown in oven. A little more milk may be necessary.

Salmon in a Rice Box

1 can salmon
3 to 4 cups boiled rice
Lemon juice
Tomato sauce

Line a greased casserole or bread pan with rice about 1-2 inch thick. Pick over salmon, season with salt, pepper and lemon juice and mix thoroughly. Place fish in center of mold and cover with rice. Set in pan containing about 2 inches of water and place in oven. Turn out on a large platter to serve. Surround with tomato sauce and garnish with parsley.

Salmon Croquettes

1 can red salmon

3 Eggs
2 tablespoons melted butter
Salt to taste
3 tablespoons cracker crumbs

1 teaspoon lemon juice
1-2 teaspoon celery seed

Mix all together, form in balls, roll in extra cracker crumbs and fry.

MRS. EUGENE HORTON.

Baked Fish a la Creole.

Select a fish suitable for baking, weighing four pounds. Remove the head and tail and clean thoroughly. Place the fish in a baking-dish and partially cover with boiling water. Cook until the fish is almost tender; then remove from the pan and drain off all the water. Prepare a sauce by melting two tablespoons of fat in a kettle, then add two medium-sized onions finely chopped, and saute to a delicate brown. Push the onions to one side and add two tablespoons of flour to the fat, and when well blended, mix with onions. Add one tablespoon of cold water, three teaspoons of salt, one-fourth teaspoon of pepper, and a dash of paprika. When mixed, add three cupsful of canned tomatoes and cook until slightly thickened. Place the fish in an uncovered baking-dish, pour the sauce over it, and bake for twenty-five minutes. Boiled rice may be served with the fish.

Deviled Oysters.

Drain and grind one quart oysters on coarse grinder, also 1 small onion, 4 stalks celery, and 1 pt. bread crumbs. Add 2 eggs (well beaten) salt and red pepper and pinch mustard and juice of 1-2 lemon and 1-2 cup sweet milk. Cook until it boils up well. Put on shells or in ramkins and place dot of butter on top. Put in oven till butter melts. Serves 26 in shells, a few less in ramkins.

MRS. W. T. SANDERS, Jr.

Scalloped Oysters.

Pour the liquor from 3 dozen oysters. Place a layer of oysters in baking dish, then layer of bread crumbs seasoning highly with salt and pepper; dot it over with bits of butter, continue to top of pan. Top layer being crumbs with salt, pepper and butter. Pour over whole oyster liquor. Place in oven, cook until crumbs are brown.

MRS. R. H. RICHARDSON, Sr.

To Dry Cure Hams

When hams have been cut out, rub the surface of meat with fine salt and allow to drain, flesh side down for 8 or 10 hours before real curing process begins.

The Process.

To each 100 pounds of meat use—

8 lbs. salt
2 1-2 lbs. molasses, warmed slightly
2 oz. black pepper
2 oz. red pepper

Mix ingredients well, rub meat thoroughtly with it and pack in box. On third day repack meat to insure contact with mixture. Allow two days in cure for each pound that the several pieces weigh. If a ham weighs 15 pounds let it remain in cure 30 days. After cured hang up without washing, about seven feet above the fire, which should be made of green hickory. Corn cobs can be used. After it is smoked, dip for one minute into boiling water. Paste with black pepper and molasses and sack.

GOVERNMENT WAY.

Corned Beef.

1 oz. saltpeter
4 gallons water
3 pints molasses
2 pounds brown sugar
8 pounds salt
2 tablespoons allspice
2 tablespoons cloves
Handfull ginger

Boil all together then cool before adding meat. Add ginger, allspice and cloves after cooking.

MRS. FULLER.

Pure Pork Sausage, No. 1.

10 lbs. ground pork—fat and lean
5 tablespoons salt
4 tablespoons black pepper
3 tablespoons sage
1-2 teaspoon red pepper

Mix well and grind again.

IMOGENE H. RAWLS

Sausage, No. 2.

30 lbs. sausage meat
10 tablespoons salt—rounding
3 tablespoons black pepper
2 tablespoons red pepper
2 scant teacups sage

MRS. HENRY MALONE.

Sausage Meat, No. 3.

To 40 pounds of pork add—

3-4 pt. salt
6 tablespoons red pepper
6 tablespoons black pepper
1 scant cup sage

Sprinkle over meat before grinding and it will need no mixing before using.

MRS. CHAS. W. SARVER.

VEGETABLES.

Stuffed Cabbage.

1 cabbage head
1 cup bread crumbs
3 hard boiled eggs
1 sausage or cup of ham cut fine

Salt, pepper, celeryseed and a little onion juice.

Parboil cabbage, lay back outer leaves, cut out center and chop with other ingredients; put all in center of cabbage and chop with other ingredients; put all in center of cabbage and put leaves back, one at a time. Tie up in cloth and boil until done. Drain well and have ready a sauce made of milk, flour, butter, pepper, salt. Pour over cabbage and serve hot.

Scalloped Cabbage or Cauliflower.

Boil one small cabbage, or cauliflower until tender and let it cool. Put in a baking dish small bits of butter, layer of cracker crumbs, then the cabbage cut in small pieces, strips of pimentoes and cover this with grated cheese. Repeat the layer until the dish is full, having cracker crumbs, cheese and butter for the top layer. Make a thin cream gravy and pour it over and bake half an hour in a slow oven.

FRANCES SNOW PRYOR.

Cauliflower with Cheese Sauce.

One medium size cauliflower. Trim off leaves, cut off stalk, soak one hour (head down) in cold salt water to cover. Cook (head up) until soft, but not broken, in boiling salted water. Drain and place carefully in a buttered baking dish. Pour over this one and one half cups of cheese sauce, sprinkle with buttered crumbs and place in oven till brown.

Scalloped Potatoes.

Sliced Irish potatoes
Flour, milk, butter
Salt and pepper

Put layer of potatoes in buttered baking dish; sprinkle with flour, pepper and salt. Fill the dish in this way and pour over enough milk to cover. Or cheese can be put in each layer. Cover top with grated cheese and crumbs and bake.

Stuffed Potatoes.

4 large potatoes
1 oz. cheese

Cut small slice from one end of potatoes; rub over with grease and bake carefully; scoop out the inside, mash and season with salt, pepper and cream—add the cheese. Fill shells with mixture; return to oven and brown.

Vegetables in Patties.

2 cups diced Irish potatoes
2 cups tiny English peas
1 small can pimentoes
1 rounding tablespoon butter
Salt and pepper to taste

Cut potatoes in 1-2 inch dice and cook in boiling salted water until done, but not soft. Cook peas in just enough water to cover. Drain potatoes and add to peas. Add pimentoes chopped fine; season with butter, pepper and salt and serve in patties with small sprig of parsley stuck in each pattie.

MRS. P. W. HENDRICKS.

Sweet Potato Balls.

1 pint sweetmilk
1 pinch salt
1 teaspoon sugar

Put all to boil and add enough mashed sweet potatoes to make thick mush; when cool make into balls, crumb and egg them; crumb again and fry a delicious brown. Sprinkle with sugar and serve.

Baked Sweet Potatoes with Walnut Meat.

Bake 2 medium size sweet potatoes, remove jackets, knead in 1-4 cup ground walnuts with a sprinkle of sugar moistening with a little water if necessary; place back in jackets or in sauce pan and let stay in oven ten minutes or until light brown.

MRS. T. H. JONES, Jonesboro, Ark.

Creamed Corn.

1 can corn
1 teaspoon sugar
1-4 teaspoon pepper
1-2 tablespoon flour
1-2 cup rich milk
1 teaspoon salt
1 tablespoon butter

Cook for ten minutes.

Corn Pudding.

1 can corn
2 whole eggs
1 tablespoon sugar
Salt to taste
2 cups sweetmilk
1-2 cup flour
Generous lump butter

Bake in oven until brown.

Corn Custard with Cheese.

1 or 2 eggs
1 cup corn pulp (canned or fresh)
1-2 cup cracker crumbs
2 tablespoons sugar
3-4 teaspoon salt
2 cups milk
1-4 to 1-2 cup grated cheese

Beat egg slightly, add other ingredients and mix well. Bake about one hour. Serve hot with butter as a vegetable dish for luncheon or supper. Cheese may be omitted if desired.

Corn Fritters.

1 cup flour
1-2 teaspoon salt
1 tablespoon sugar
1 teaspoon baking powder
2 eggs
1 teaspoon melted fat
3-4 cup corn pulp

Sift dry ingredients together, add corn, egg unbeaten and fat. Mix thoroughly. Drop by spoonful into hot fat. Do not make fritters too large. Fry until golden brown. If corn is dry a little more many be needed. Mixture should be a drop batter.

Baked Asparagus.

Arrange in baking dish a layer of asparagus, cut in pieces, a layer of chopped almonds (can substitute other nuts); a layer of grated cheese; pour over this cream sauce; repeat this and cover with bread crumbs and a little butter and bake a few minutes. Delightful.

MRS. M. W. RIVES.

Fried Egg Plant.

Slice the plant thin, peel and put in salt water, weight down and let stand at least 1 hour. Drain and dip in thin batter made of flour, water, salt and pepper. Fry in hot fat and serve while hot. Also good to boil the slices; mash and season, add 1 egg and enough flour to drop like cakes. Fry in small cakes in hot lard.

Stuffed Egg Plant.

Boil a whole egg plant. Cut in halves and scoop out center. Mash pulp with salt, pepper, butter and cream. Fill shells, sprinkle with bread crumbs and brown in oven.

Stuffed Onions.

Parboil large onions, scoop out center from top, mix with minced ham or any meat, bread crumbs, pepper and salt, moisten with melted butter. Fill centers and put in pan with little water. Sprinkle bread crumbs over top and bake.

Creamed Onions.

Boil small white onions in slightly salted water until tender. Drain and pour over them a cream sauce made of butter, flour, sweet milk, salt and pepper. Let onions simmer for a fey minutes in sauce and serve hot.

Corn Pudding.

1 can corn
2 whole eggs
1 tablespoon sugar
Salt to taste
2 cups sweetmilk
1-2 cup flour
Generous lump butter

Bake in oven until brown.

Corn Custard with Cheese.

1 or 2 eggs
1 cup corn pulp (canned or fresh)
1-2 cup cracker crumbs
2 tablespoons sugar
3-4 teaspoon salt
2 cups milk
1-4 to 1-2 cup grated cheese

Beat egg slightly, add other ingredients and mix well. Bake about one hour. Serve hot with butter as a vegetable dish for luncheon or supper. Cheese may be omitted if desired.

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1-2 teaspoon salt
1 tablespoon sugar
1 teaspoon baking powder
2 eggs
1 teaspoon melted fat
3-4 cup corn pulp

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Creamed Onions.

Boil small white onions in slightly salted water until tender. Drain and pour over them a cream sauce made of butter, flour, sweet milk, salt and pepper. Let onions simmer for a fey minutes in sauce and serve hot.

Fried Okra.

Boil 8 small pods okra tender, slice lengthwise and dip in batter made of 2 tablespoonsful flour, dash of salt and pepper, mix with water to paste. Drop in hot fat and brown. Serve immediately.

MRS. CHAS. BEASLEY.

Stuffed Peppers.

Into a quart of boiling water put six green peppers, with a small pinch of baking soda and let simmer for ten minutes. Drain, cut slices from the tops, remove seeds and white membrane, and fill with the following stuffing:

Melt on a frying pan two tablespoons of butter, add two of flour, stir until smooth, add 1-2 cup of milk and stir until the whole boils. Add 1-2 tablespoon scraped onion, 1 teaspoonful of salt, 1-2 teaspoon of made mustard, 1-4 teaspoon of paprika, 1 cup of canned corn, and cook until hot through. Add 1-2 cup of minced, cooked veal or other meat, and enough bread crumbs to take up the whole moisture—about 1-2 cup. Stuff the peppers with this mixture, and bake until it begins to turn brown.

Stuffed Peppers.

Boil 6 sweet peppers in water five minutes and stuff with following:

1 cup ground meat or hard boiled eggs
1-2 cup cream sauce
Salt and pepper to taste

Mix well, stuff peppers, sprinkle top with bread crumbs and brown.

MRS. CECIL APPLEBY, West Palm Beach, Fla.

Stuffed Peppers.

Can be filled with any good stuffing. Place on platter and pour over them a thick tomato sauce.

Boston Baked Beans.

1 quart beans
1 level tablespoon salt
1 pound pork
1-2 teaspoon soda
3 tablespoons molasses

Parboil beans with soda until the skins wrinkle, rinse off with boiling water. Put into covered baking dish with other ingredients and cook slowly for 3 hours, add boiling water as it boils out, uncover and brown.

MRS. S. R. CHEW.

Good Spaghetti.

1 cup Campbell's tomato soup
1 large sweet green pepper
1 large onion
3 slices bacon
About 1-2 box spaghetti

Fry bacon till crisp; remove and break in small pieces. Slice onion, cut up pepper and fry in bacon grease, add this grease and all, to the cooked spaghetti then the tomatoes, cover with buttered crumbs and bake. Delicious.

MRS. HENRY MALONE.

Sweet Potato Souffle.

Boil 4 or 5 medium sized potatoes and run through sieve. While hot add 2 tablespoons butter, 2 tablespoons of cream, 1 tablespoon of sugar, pinch of salt, 1 well beaten egg, 1 cup chopped raisins and a few nuts. Pour in baking dish, cover with marshmellows and brown.

MRS. THOMAS FROST.

Baked Tomatoes.

Cut off tops of ripe tomatoes, scoop out inside and mix it with an equal amount of bread crumbs. Season with salt, pepper, onions; fill shells, put a good lump of butter in each, cover with bread crumbs and bake. Are good filled with bread crumbs and grated cheese with a lump of butter on each.

French Fried Onions.

Peel large onions, slice in one quarter inch slices and separate into rings. Dip in milk, drain and dip in flour. Fry in deep fat, drain and season with salt. Serve with beefsteak.

Fried Squash.

Parboil until tender, mash. Put 1 tablespoonful bacon drippings, 1 tablespoonful butter in frying pan and let get hot. Add 1 tablespoonful sugar, pinch of salt and pepper to mashed squash, drop into fat and fry slowly to light brown. Onions may be added if desired.

MRS. J. S. RIDDLE, Athens.

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Corn Fritters.

1-2 can corn
1 cup flour
1-2 cup sweet milk
1 egg, yolk
1 tablespoonful sugar
1 tablespoonful butter
1-4 teaspoonful baking powder.

Add pinch of salt and pepper to corn and stir into the batter made of other ingredients; beat until light, then add beaten white of egg. Fry in deep hot fat.

MRS. W. R. HANEY, 846 Carroll St., Akron, O.

#6-460-060

Salads and Sauces.

Jello Salad.

1 pkg. Cherry jello and
1 pkg. lemon jello
1 bunch celery cut fine
1-2 cup English Walnuts
1 small can of pineapple, chopped

Put cherry jello in one vessel, lemon in another, divide the fruit, nuts and celery in each, let stand until jellied, then place the lemon on top of the cherry, slice and serve on lettuce with dressing.

MRS. J. H. McWILLIAMS.

Imperial Salad.

1 can sliced pineapple
1 package lemon jello
1-2 can pimento
1 cucumber pickle, sour or dill

Drain juice from pineapple and add 1 tablespoon vinegar and enough water to make pint; heat to boiling point and add the jello. When it begins to set add the cup of pineapple, pepper and pickle.

Jellied Peach Salad.

One can peaches, juice of same to which add enough water to make 2 cups of liquid; to this add 1 1-2 tablespoons of gelatine. Dissolve over slow fire. Lay halves of peaches in moulds with hollow side down, in which you have put two stuffed cherries. Pour liquid over and set in cool place. Serve with mayonnaise in which has been folded whipped cream.

MISS REBECCA MALONE.

Perfection Salad.

1 envelop Knox gelatine
1-2 cup cold water
1-2 cup mild vinegar
1 pt. boiling water
1 teaspoon salt
Juice of one lemon
1 cup nuts
1-2 cup sugar
2 cups celery cut fine
1 cup cabbage, cut fine
1-4 can pimentoes cut up fine

Soak gelatine in cold water five minutes, add vinegar, lemon juice, boiling water, sugar, salt, strain, when it begins to set add other ingredients.

Fruit Salad.

1 can pineapple cut up
1 can peaches or bananas
1 can cherries
10c box marshmallows, quartered

Sauce For Same

Juice of the pineapple
1 1-2 cup cherry juice
1 tablespoon corn starch
1 cup sugar
Little lemon juice

Cook until real thick, color red and put spoonful on each serving of salad and sprinkle grapenuts over top.

MRS. JOE SARVER.

Salad For One.

Slice banana lengthwise, cover with mayonnaise and sprinkle with salted peanuts, cover with whipped cream and garnish with cherries.

MRS. W. R. HANEY, Akron, Ohio.

Cheese Loaf.

1 pound of cheese
1 can pimentos
1 package of lemon jello
1 cup of nuts

Dissolve jello in one cup of boiling water. Grind cheese and pimentos together through a meat chopper, add jello and nuts. Pour into a flat mold and let congeal. Serve in blocks.

MRS. JOSH KELLY, Jeff, Ala.

Waldorf Salad.

Cut up apples and celery and let them stand in slightly salted water; drain and blend lightly with mayonaise, garnish with feathery tops of celery, scatter with English walnuts. An attractive way to serve is in cups made of large red apples.

Pretty Apples.

Pare and core nice size apples. Make syrup using 2 cups sugar and one cup water. When syrup gets a little thick, put in apples. Watch carefully, turning with fork until thoroughly tender. Take from fire place on platter. When cool stick blanched almonds around them and fill cavity with cherries and nuts. Cook syrup until it jellies and pour over apples. Add slice of lemon or orange to syrup. Another way, pare and core, put in hot syrup with three tablespoons maple syrup, and after filling cavity with bananas, turn carefully until tender. Remove from fire and put one Marshmellow on each apple. Run in oven to brown. Delicious served with meats. Apples cooked in syrup and delicately flavored with mint extract are lovely to serve with meats; color green.

MRS. THOS. W. SPENCER.

Apple and Date Salad.

1 cup dates
3 large apples
1 cup diced celery
3-4 cup nuts

Cut dates in small pieces, cut apples in small cubes dice the celery add the nuts, mix well and serve with cooked dressing.

MRS. JNO. CAINE.

Fruit Salad.

Stir one cup of whipped cream into one pint of Oil dressing. Add slowly two tablespoons gelatine dissolved in one cup cold water. Stir in beaten whites of three eggs, when partly congealed add one can of white cherries, one can of grated pineapple, 1-2 pound of almonds. Pour into mold and congeal.

MRS. W. R. HIGHTOWER.

Fruit Salad.

1 cup of cooked dressing
1-2 cup whipped cream
1 tablespoon gelatine soaked in
1-4 cup of water

Mix cream and dressing together, pour in gradually the cooled gelatine. Have ready 1 can white cherries; 1 bottle of Maraschino cherries; 1 can pineapple; 1 cup of nuts. Cut all in small pieces, a pinch of salt. Add the dressing put in mold and let stand on ice several hours. Serve on lettuce leaf with mayonnaise dressing.

MRS. W. E. ESTES.

Eagle Brand Delight.

One can Eagle brand milk boiled 3 hours in the can. Put on ice and chill. Open can very close around edge and let fall out in cake. Slice very thin and serve on slice of pieapple with whipped cream and nuts.

MRS. BERT HUGUELET,
848 Carroll St., Akron, Ohio.

Fruit Salad.

3 apples
3 oranges
3 bananas
1 cup nuts

Dice fruits, add nuts and serve on lettuce leaf with cream dressing. Mix in dressing thoroughly to prevent turning dark.

MRS. OCE STRAINE, Delrose, Tenn.

Frozen Salad.

1 lb. malaga grapes
3 cups diced pineapple
2 cups cream whipped stiff
2 cups mayonnaise
2 cups Philadelphia cream cheese

MRS. W. T. SANDERS, Jr.

Cherry Salad.

1 can pineapple cut up
1 can white cherries
1-2 lb. shelled almonds cut in halves

Mix and pour over it the following dressing just before serving:

Dressing.

4 eggs beaten separately
1-2 cup sugar
1-2 cup vinegar
1-2 cup butter, scant
1 teaspoon mustard
Pinch of cayenne pepper
1-2 cup cream whipped

Beat yolks and sugar together, add the beaten whites. Boil vinegar and butter, add the sugar, and eggs, mustard and pepper. When cold add the whipped cream.

MRS. HENRY WARTEN.

Molded Grape Fruit and Pineapple Salad.

1 small can pineapple
2 large grape fruit
1 envelope gelatine
1-4 cup cold water
3-4 cup boiling water

Chop pineapple and grape fruit that has been carefully prepared. Dissolve gelatine and add mixture, pour in mold to harden.

MRS. MARVIN KINZER.

White Salad.

1 lb. white grapes
1 lb. of marshmellows
1 can white pears

Take the seed out of grapes, cut marshmellows in two pieces. Mix with cooked dressing. Fill half pears with grape and marshmellows and serve in lettuce; use mayonnaise dressing made white by adding whipped cream.

Salad.

1 can white cherries
2 cans pineapple ,sliced
1-3 lb. almonds
1 envelope gelatine, Knox
1-2 pt. cream, before whipped
1 1-4 cup mayonnaise
1 small bottle marachino cherries

Dissolve gelatine in 1 cup pineapple juice, put on stove until ready to boil, but do not let boil. Then cool a little and beat into mayonnaise, add fruit, diced, and nuts and last whipped cream. Let stand on ice until hard.

MRS. W. T. SANDERS.

Marshmellow Salad.

1 lb. marshmellows cut in 4 pieces
2 cans pineapple, cut size of marshmellows
1 pound pecans
1 pint whipped cream

Mix all ingredients with dressing and let stand on ice one hour, then fold in cream and let stand 2 or 3 hours before serving.

Dressing: 6 eggs, 5 tablespoons vinegar, 1 tablespoon flour, 1 tablespoon mustard, 1 teaspoon salt, 3 tablespoons sugar, 1 cup cream, cook in double boiler until thick, stirring constantly.

MRS. W. T. SANDERS, Jr.

Molded Vegetable Salad.

1 small can tomatoes
2 green peppers
1-2 cup chopped celery
1-2 cup shreded cabbage

1 tablespoon chopped onions

1-2 cup vinegar
1 rounding tablespoon sugar
1 rounding teaspoon salt
A dash cayenne
3-4 cup boiling water
1 envelop gelatine

Chop tomatoes, add chopped vegetables, pepper, salt and sugar, vinegar. Soak gelatine in 1-4 cup cold water, dissolve with the boiling water, add to mixture and pour in mold to harden. Serve with oil mayonnaise.

MRS. MARVIN KINZER.

Cooked Cabbage Slaw.

1 medium cabbage
4 eggs beaten separately
1 cup sugar
1-2 cup vinegar
1-2 cup butter
1-2 cup cream
1 teaspoon celery seed
1 teaspoon mustard
1-2 teaspoon salt

Put the butter and vinegar on to boil. If vinegar is too strong dilute. Beat yolks and sugar very light. Add to boiling vinegar and butter, stir constantly. Just before taking up add the stiffly beaten whites of eggs. Cook in double boiler till thick. Shred cabbage fine and cook in boiling salted water about 10 minutes. Press out the water, add dressing and cook 10 or 15 minutes.

MRS. HENRY WARTEN.

Tomato Aspic.

3 cups canned tomato
6 stalks of celery cut in inch pieces.
2 onions cut fine
3 tablespoons salt
1-4 teaspoon pepper
1 cup sugar
1 cloves

Boil 1-2 hour, strain mixture and add 2 tablespoons gelatine that has been soaked in 1-2 cup cold water, while tomato is hot, also add juice of the lemon. Mold and chill. Serve on lettuce with chopped celery and mayonnaise.

Cheese Salad.

2 tablepoons gelatine
1 cup cream
1 cup grated cheese
2-3 cup cold water
2 pimentos chopped fine
Salt and cayenne

Dissolve gelatine in the water, add the stiffly whipped cream then the salt, cayenne, cheese and pimento. Have everything ready and work fast as it hardens quickly. Pack in glasses and place on ice. When ready to serve turn out, slice, place on sliced pineapple on lettuce with mayonnaise on top.

MRS. FULKS.

Tomato Jelly Salad.

2 cups strained tomato
1 teaspoon of salt
Dash of paprica
2 tablespoonsful of gelatine

2 tablespoonsful of sugar

Boil tomatoes 10 minutes, add sugar and seasoning and strain through a fine strainer. Soak gelatine in 2 tablespoons of cold water, add to hot tomatoes and sitr until dissolved. Mold and serve with salad dressing on lettuce.

MRS. GEO. WOOD.

Shrimp Salad.

1 can of shrimp
3 hard boiled eggs
1 cup diced celery
1 pimento cut fine

Clean shrimp, mash with fork the shrimp and eggs, add celery and pimento, mix well with a good mayonnaise dressing, add dash of onion if liked, keep on ice until ready to serve. Serve on lettuce.

MRS. GRATTAN BRITTAN, Jr.

Irish Potato Salad.

5 medium size potatoes
3 hard boiled eggs
2 sour pickles
1 can pimentoes
1 cup mayonnaise
1 lemon
Salt and black pepper

Dice ingredients, add mayonnaise and seasoning. Let stand to become seasoned.

MRS. JAMES WOODROOF.

Cottage Cheese and Tomato Salad.

On lettuce arrange sections of tomato to form a star. At the center put a spoonfull of cottage cheese well seasoned and made moist with cream. Serve with French dressing.

Frozen Cheese Salad.

1-2 cup cream
1 tablespoonfull gelatine
1-2 cup hot water
1 cup grated or ground cheese
2 chopped pimentoes

Whip cream to froth, add gelatine, dissolve in hot water. To this add cheese and chopped pimentoes. Pack in baking powder cans about two thirds full in ice for 2 hours. Turn out, slice, and serve on lettuce leaf with mayonnaise dressing.

MISS CARRIE SYKES.

Salad Piquant.

1 small head lettuce
4 tablespoons cream
1-4 teaspoon white pepper
2 tablespoons lemon juice
1-4 teaspoon paprika
1 cucumber
1 cream cheese
1-2 teaspoon salt
1 teaspoon powdered sugar
3 oranges

Pare and slice cucumber in thin slices and cover with cold water. Allow to stand in a cold place one hour. Drain and dry thoroughly. Thin the cheese with cream and add salt, lemon juice, white pepper, paprika and sugar. Arrange lettuce on salad plate, add cucumber slices and cheese dressing and spread over the lettuce leaves; peel oranges, removing white membrane. Slice very thin and place a few slices over the top of each portion of salad. No other dressing is necessary.

Potato Salad.

Four good sized potatoes boiled in their jackets. Butter the size of an egg. 2 eggs broken in the mashed potatoes. Salt to taste, 1 teaspoon pepper, 1 teaspoon of mustard. Mix to a paste with vinegar. 1 small onion chopped fine, 2 tablespoons chopped parsley, 3 lemons (the juice), 3 or 4 hard boiled eggs put through ricer and mixed with the other ingredients. Put this in a bowl and garnish with parsley, sliced beets, cut with a thimble, and rings of hard boiled eggs.

MRS. HENRY WARTEN.

Cheese and Tomato Salad.

Scoop out tomatoes, fill with grated cheese, over this chop meat of tomato, put green pepper rings around tomatoes. Serve with any kind of dressing that suits the taste.

Tuna Fish Salad.

One pound can tuna fish; 1 cup diced celery; 1 cup shreded cabbage; 1-3 cup French dressing, mayonnaise or cooked dressing.

Tomato Mayonnaise.

1 cup grated tomatoes
1 cup mayonnaise
Salt and pepper

Select very red tomatoes, peel and grate, beginning at the blossom end. Mix with the mayonnaise, which will produce a custard like mixture. Freeze as you would ice cream. Serve over hearts of lettuce. Season well with red pepper and salt.

Cheese and Fruit Salad.

Blend one sixth ounce package of cream cheese with one pint of mayonnaise. Then add one pint of cream whipped stiff, one pound of seeded Malaga grapes, cut in halves, and three cupsful of canned pineapple cut up. Pour into a buttered covered mold, pack in ice and salt, using four parts of ice to one of salt, and freeze for three hours. Serve on beds of lettuce.

Russian Dressing.

Three-quarter cup mayonnaise; 1-2 hard boiled egg, cut fine; 1 tablespoon chopped green pepper; 1 tablespoon chopped pimento; 1 tablespoon chives; 1-3 cup chili sauce.

Thousand Island Dressing.

One cup mayonnaise; 1-3 cup chilli sauce; 1-3 cup whipped cream; 2 tablespoons chopped sour and sweet pickles; 1 chopped pimento.

Mushroom Sauce.

One pint cream; 2 tablespoons butter; 2 tablespoons flour; salt and white pepper to taste. When mixture is simmering nicely turn in a pint can of mushrooms which have been cut into pieces, and cook five or ten minutes.

Oyster Coctail Sauce.

One tablespoon horse radish; 1-2 teaspoon tabasco sauce; 1 tablespoon vinegar; place on ice until needed. 1 tablespoon worcester sauce; 2 tablespoons tomato catsup; 1-2 tea spoon salt. One tablespoon of sauce to six oysters.

MRS. H. B. MALONE.

French Dressing.

Six tablespoons Wesson oil; 2 tablespoons vinegar or lemon juice; 1-3 tablespoon salt; 1 teaspoon paprika; 1-2 teaspoon sugar. Chopped onion or worcestershire sauce can be added.

Creole Sauce.

One onion, size of egg chopped fine; lump butter size egg; 1 large green pepper cut fine; 1 large can tomatoes; 1 heaping tablespoon sugar; 1 teaspoon salt, pinch red pepper. Cook onion in butter until light brown then add other ingredients and let all cook until tender.

Roquefort Cheese Dressing.

3 tablespoons vinegar
1-2 cup olive or Wesson oil
2 hard boiled eggs
Cream
1-4 lb. Roquefort cheese
1-2 teaspoon salt
1-2 teaspoon paprika
Cayenne

Process: Mix oil, vinegar and seasoning, run cheese and eggs through seive and mix with little cream until smooth. Blend dressing slowly and carefully with cheese serve on cuts of lettuce.

MRS. L. P. CARTWRIGHT.

White Sauce.

1 tablespoonful butter
1 tablespoonful flour
1-2 teaspoon salt
1 cup scalded milk
A dash of white pepper, also cayenne

Melt butter in sauce pan; add flour, mixed salt and the peppers, stir to smooth paste; add hot milk slowly, stirring constantly. Bring to boiling point, remove at once and beat until smooth.

MRS. J. W. BEASLEY.

Thousand Iceland Dressing.

Two hard boiled eggs; 2 pimentoes; 1 green pepper; 1 onion; 1 tablespoon chili sauce; dash of paprika; chop fine and mix with 1-2 pint of oil dressing.

MRS. W. R. HIGHTOWER.

Tomato Mayonnaise.

1 cup grated tomatoes
1 cup mayonnaise
Salt and pepper

Select very red tomatoes, peel and grate, beginning at the blossom end. Mix with the mayonnaise, which will produce a custard-like mixture. Freeze as you would ice cream. Serve over hearts of lettuce. Season well with red pepper and salt.

Cooked Salad Dressing.

6 egg yolks, or
3 whole eggs, beaten
1-2 teaspoon mustard
1 teaspoon salt
1-2 cayenne pepper
1 teaspoon sugar
2 tablespoons cream
1 tablespoon butter
3-4 cup vinegar

Beat eggs, butter, cream, then add vinegar; cook until it thickens. Remove from fire and add sugar, salt, pepper and mustard. Good.

A Good Dressing.

1 cup vinegar
1-2 cup butter
1-2 cup sugar
1 teaspoon salt
1 teaspoon black pepper
Dash of cayenne
1 teaspoon celery seed

1 teaspoon mustard
Yolks of 14 eggs
A little onion juice

Cook butter and vinegar (double boiler). Beat yolks very light and add other things. When vinegar is hot add eggs and cook until thick. When ready to use add whipped cream. Will keep a good while if kept cold.

Cream Salad Dressing.

3 eggs
3 teaspoonsful sugar
1 tablespoonful flour
1 teaspoonful mustard
2 tablespoonsful salt
1-2 cup vinegar
2 tablespoonsful melted butter
1 cup cream
Dash of cayenne pepper

Mix dry ingredients add eggs and beat until smooth, add vinegar and butter, cook in double boiler until thick. Add cream and beat until smooth. Serve cold on fruit or meat salad.

MRS. MATTIE MURRAH.

Butter Milk Salad Dressing.

2 whole eggs
1 teaspoon mustard
1 cup sugar
2 heaping tablespoons flour
2 cups butter milk
1 cup vinegar

Salt to taste. Mix in the order given.

MRS. CHAS. W. SARVER.

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Cooked Salad Dressing With Whipped Cream.

Yolk of 2 eggs
1 tablespoon sugar
2 tablespoons vinegar
1-2 teaspoon mustard
1-4 teaspoon salt

Cook until stiff, cool and add 1 cup whipped cream and 6 or 7 marshmellows cut in pieces. Serve over salads.

Hot Tomato Tartare Sauce.

2 cups strained tomato
3 tablespoons butter
2 tablespoons cornstarch
1 teaspoon chopped onion
2 tablespoons chopped pickle
1 teaspoon table sauce
1 tablespoon chopped caper
1 tablespoon chopped parsley
Salt; lemon juice

Melt butter, add corn-starch and when well blended add tomato. Cook till thickened, stirring carefully. Let simmer for five minutes. Add other ingredients with salt and lemon juice to taste. Serve hot with baked fish.

Hollandaise Sauce.

1-2 cup butter
3 egg yolks
1-4 teaspoon salt and paprice
1-2 cup boiling water
1-2 lemon

Beat the butter to a cream add the egg yolks one at a time, beating in each thoroughly; add the salt and paprica and boiling water. Cook over hot water, stirring constantly until thickened slightly. Add the juice of 1-2 lemon. Too long cooking will cause the sauce to curdle.

Mock Hollandaise.

3 tablespoons butter
1 cup hot water
1-2 teaspoon salt
2 tablespoons flour
1 tablespoon lemon juice
Few grains cayenne
2 egg yolks

Melt butter in top of double boiler placed over hot water. Add flour and blend thoroughly. Add hot water gradually and stir until thickened. Season with salt, cayenne and lemon juice. Leave sauce in double boiler over heat until ready to serve. Then pour over egg yolks, stir thoroughly, reheat quickly and use at once. Serve on asparague, cauliflower, or fish.

Caramel Sauce.

1 cup brown sugar
2 cups boiling water
1 tablespoon Cornstarch
2 tablespoons butter
Nutmeg if desired
1-2 teaspoon salt

Mix sugar, cornstarch and salt together. Add water gradually, stirring constantly. Boil about five minutes. Remove from fire, add nutmeg and butter.

Sauce.

1-2 cup butter
1 cup light brown sugar
4 tablespoons cream

Cream butter and sugar very lightly, add cream slowly. Flavor with vanilla. Serve as hard sauce, or put in vessel over hot water and beat into smooth creamy sauce and serve hot.

Strawberry Whip.

1 1-4 cup strawberries
1 cup sugar
1 egg, white

Crush berries and put with other ingredients in a good size bowl, whip with gem beater until stiff, will take about 30 minutes. Serve on shortcake. Raspberries can be used.

MISS SALLIE B. MALONE.

Cranberry Float to serve with Turkey.

1 qt. Cranberries
2 cups boiling water
2 cups sugar
2 eggs, white

Boil cranberries 20 minutes, rub through sieve add the sugar and cook 5 minutes. When congealed, with an egg beater, whip jelly into a froth until light and foamy whip in the stiffly beaten whites of eggs and serve in stem glasses with turkey dinner.

Strawberry Sauce.

1-2 cup butter
1 cup sugar
1 egg, white
1 cup crushed strawberries

Cream butter and sugar, fold in stiffly beaten white, then fold in the berries. Chill before serving. Nice on shortcake. Good.

Egg and Cheese Dishes

Plain Omelet.

4 eggs
4 tablespoons sweet milk
3 teaspoons baking powder
1-2 teaspoon salt
A little red pepper

To the yolks add milk, baking powder, salt and pepper, last fold in the well beaten whites. Put generous tablespoon butter in large frying pan, and when hot put in the mixture, when it is set put inside the oven at top and when slightly brown fold on a hot platter and pour over it tomato sauce or grated cheese.

Spaghetti and Tomatoes.

1-2 pt. Spaghetti
1 tablespoon butter heaping
1 pt. milk
1 tablespoon flour, heaping
1-2 lb. cheese, scant
1 pt. tomatoes

Cook spaghetti in hot water with salt until done. Stir the flour into a little of the cold milk. Heat the rest of milk, add flour mixture and let it boil 10 minutes. Add to this the cheese and butter. Drain water from spaghetti and put in the tomatoes. Have both mixtures hot and stir them together. Serve hot. Do not boil any more or milk will curdle.

French Omelet.

3 eggs
2 tablespoons of cold water or milk
1-4 teaspoon salt
1 teaspoon chopped parsley
1 tablespoon butter, heaping

Put butter in frying pan, break whole eggs in bowl, put in salt, parsley, pepper, water and bits of butter. Beat it 3 or 4 strokes, pour in hot pan and when it begins to cook draw sides to center with fork, never stir. When it looks done fold over on hot platter.

Creole Eggs (10 people)

Hardboil eggs sliced. Make a rich cream dressing. 1-4 lb. butter, 1 pt. milk, season with salt, pepper, Worcester sauce. Take seed out of 3 large peppers, 2 good size onions, grind peppers and onions, place in a sauce pan with 1-4 lb. of butter and cook until tender and then add 2 rounded teaspoons of flour, add the pepper and onion mixture to can of Campbell's tomato soup and cook until thick, then take a baking dish and put layer of cream dressing and eggs and creole sauce until dish is full and top with bread crumbs to which a little melted butter has been added and bake until brown. A layer of brains may be used if desired.

MRS. J. H. DONNELL.

Scalloped Eggs.

Alternate layers of chopped eggs and of cracker crumbs lumps of butter, cheese salt and pepper, and whe ndish is full pour over sweetmilk and brown inside oven. Chopped chicken or cold meat as a layer is an addition.

MRS. J. H. DONNELL.

Cheese Balls.

1 1-2 cups grated cheese
1 tablespoon flour
1-4 teaspoon salt
Cayenne pepper
3 egg whites
Cracker dust

Mix cheese with flour and seasoning. Beat whites of eggs stiff, add to first mixture. Shape in small balls roll in cracker crumbs fry in deep fat and drain.

MRS. D. D. PATTON.

Cheese Fondu.

1 cup grated cheese
6 crackers rolled
1 pt. sweet milk
1-2 teaspoon salt
3 eggs
Lump of butter size of an egg.

Boil milk, add cracker crumbs, then cheese; take from fire and beat in the yolks, then fold in well beaten whites; pour into buttered dish and bake 20 minutes.

MRS. H. B. MALONE.

Cheese Loaf.

2 cups hard grated cheese
1-2 cup stale bread crumbs
1 cup mashed potatoes
1 tablespoon parsley chopped
1-2 teaspoon white pepper
1 teaspoon salt
2 beaten eggs

First moisten the crumbs in hot water or milk. Then mix all together. More bread crumbs can be used if mixture is too thin. Should be consistency of soft dough. Less cheese may be used if desired. Bake for half hour in rather hot oven in greased pan.

Cheese Straws.

2 cups grated cheese
Butter size of an egg
3-4 cups of flour sifted into cheese and butter
1 egg
3-4 cup sweet milk
1-2 teaspoon of white pepper
Pinch of cayenne pepper
1-2 teaspoon salt

Mix as same as biscuit dough, roll this 3-4 of an inch thick, cut in strips 1-2 inch thick and 6 inches long. Take between thumb and finger twisting one end to right and other to left and put in warm pans and bake in moderate oven until light brown.

MRS. HENRY WARTEN.

Cheese Souffle.

2 tablespoons flour
1-4 teaspoon of salt
1-4 teaspoon of mustard
Dash of red pepper
4 tablespoons of melted butter
1 cup milk
1 cup grated cheese
1-2 cup bread crumbs
4 eggs

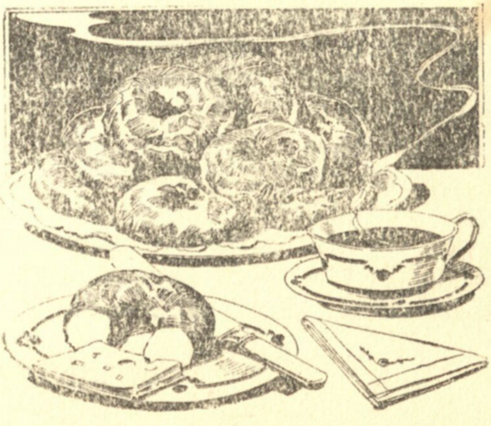
Blend four, salted, mustard and pepper with the butter, add slowly to milk and let it boil, stirring constantly. Add cheese and bread crumbs. Take from fire and add beaten yolks of eggs. Let cool then fold in the beaten whites of eggs. Turn in buttered baking dish and bake to a light brown in hot oven. Serve at once.

MRS. THOMAS FROST.

A Cheese Souffle.

Put 2 tablespoons of butter in a deep frying pan. When it hisses, stir into it 2 tablespoons of flour. Bub and stir into a smooth paste. Add gradually 1 cupfull of milk. Bring to a boil having dropped 1-4 teaspoon soda in to milk, then stir in an even cup of cheese grated, little salt, dash of cayenne pepper. In two chilled bowls have ready the whites and yolks of 4 eggs, beaten separately and very light. Turn contents of frying pan into a third bowl to cool slightly, and pour in gradually beaten yolks, beating all the time. Pour into beaten mixture stiffly beaten whites. Pour all into baking dishes heated and buttered and bake in a quick oven a delicate brown. Serve at once. Delicious.

MRS. R. H. RICHARDSON.



Cakes and Small Cakes

Perfection Cake.

3 cups sugar
1 cup butter
1 cup milk
3 cups flour
1 cup corn-starch
2 teaspoons cream of tartar
1 teaspoon soda
12 whites of eggs
Flavor to taste

Cream butter and sugar, dissolve soda in milk, sift flour, corn-starch and cream of tartar together, add beaten whites of eggs last.

MRS. ALICE JONES.

Good White Cake.

1-2 cup butter
2 cups flour
3 egg whites
1-2 teaspoon vanilla
1 cup sugar
3 teaspoons baking powder
2-3 cup milk

Cream butter and add sugar gradually. Sift flour 3 times with baking powder. Add flour and milk alternately, last fold in whites. Bake in 2 layers, in moderate oven.

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White Loaf Cake.

14 egg whites
1-2 lb. butter
3-4 lb. flour
1 lb. sugar
Dissolve 1-4 teaspoon soda and
1 teaspoon cream of tartar in
1 tablespoon of whiskey or water

Cream the butter well and add very slowly and gradually the flour. Beat the whites of eggs stiff. Add the sugar slowly, beating all the while. Combine the two mixtures, at first by adding a spoonful of the sugar and egg mixture, until it becomes a stiff batter, and then you can add the remaining egg and sugar more rapidly. Add the cream of tartar and soda dissolved in the water or whiskey to the batter. Line the bottom and sides of a large cake pan with greased paper. Bake with increasing heat from 1 1-2 to 2 hours, or even longer. Cover the cake pan with a top, put a pan of hot water on the upper grate. Cook very slowly for the first hour, after that increase the heat. Leave the cake in the pan till cold.

Minnehaha Cake.

1 cup butter
2 cups sugar
1 cup milk
3 cups flour
8 whites of eggs
2 teaspoons baking powder
Flavor with lemon

Bake in 4 layers and put together with lemon filling.

GEORGIE JONES.

A Never Fail White Cake.

1 cup butter
3 cups sugar, very scant
4 cups flour
1 cup buttermilk
1-2 teaspoon soda dissolved in
    1 tablespoon cold water
1 heaping teaspoon baking powder
1 1-2 teaspoon cream tartar, sifted in flour
1 teaspoon each orange and
    vanilla flavoring
10 egg whites beaten until stiff
    and ragged

Cream butter and add sugar very gradually and beat until very light. Add milk, flour and eggs alternately. Bake in a very moderate oven.

MRS. TILLMAN.

White Layer Cake.

1 cup butter
4 cups flour
2 1-2 teaspoons baking powder
7 eggs, whites
2 cups sugar
1 cup sweet milk
1 teaspoon vanilla

Cream 1 cup butter and 2 cups sugar. Add alternately 4 cups flour and 1 cup sweet milk and 2 1-2 teaspoons baking powder added to flour, 1 teaspoon vanilla. Fold in lightly the whites of seven eggs.

MRS. W. F. JOHNSON.

Four Egg Cake.

1 1-2 cups sugar
1-2 cup butter
1-2 cup milk
2 1-2 cups sifted flour
4 whites of eggs
2 teaspoons baking powder
Vanilla. Bake quick.

MISS SARA MALONE.

Delicious Cake.

6 eggs, whites
2 cups sugar
3 cups flour before sifted
1 cup butter
1 heaping teaspoonful cream of tartar
1-2 teaspoonful soda
2 cups sweetmilk
1 teaspoonful vanilla

Mix well and cook either in loaf or layers.

MRS. J. W. BEASLEY.

White Cake.

6 egg whites
3 cups flour
1 cup sweetmilk
1 3-4 cup sugar
3-4 cup butter
3 teaspoons baking powder
1 teaspoon vanilla, orange and lemon extract mixed.

Bake in moderate oven.

Five Egg Cake.

5 eggs, whites
1 1-2 cups sugar
1 cup butter
1 cup sweetmilk
2 1-2 cups flour
1 oval teaspoonful baking powder
1 teaspoonful vanilla

Always sift flour for cakes 3 times then measure.

MRS. CHAS. BEASLEY.

White Perfection Cake.

3 cups of sugar
1 cup butter
1 cup milk
3 cups flour
1 cup of cornstarch
12 egg whites beaten stiff
2 heaping teaspoons of R. B. powder

Dissolve the cornstarch in the milk and add to the creamed butter and sugar, then the flour, and last the whites of the eggs. Flavor with bitter almond or rose water.

MISS SNOW PRYOR.

Versailles Cake.

1 cup butter
1 cup of "sweet" sour cream
(cream that is not real sour; not clabber)
4 cups flour
1-2 teaspoon of soda

2 cups sugar
8 large (or 10 small) egg whites
2 teaspoons baking powder
1 teaspoon vanilla

Cream the butter adding the sugar gradually, then add the cream and beat well. Sift the flour with the baking powder and the soda; and add to the batter alternately with the egg whites well beaten. Flavor, and bake in 3 large layer pans, preferably square. Put together with Versailles filling.

Versailles Filling.

Shred 1-2 cup blanched almonds and 1-2 cup citron, mix with 1-2 cup sour cream, and stir as much XXXX confectioner's sugar as is required to make a paste. Flavor the filling with vanilla, and spread between the layers.

MRS. TILLMAN.

Angel Food Cake.

1 cup egg whites, (8 to 12 eggs)
1 teaspoon cream of tartar
1 1-2 cup granulated sugar
1 cup flour sifted once, measured
  and then sifted four times
1-4 teaspoon salt
3-4 teaspoon vanilla

Beat egg whites with salt until foamy, add cream of tartar and continue beating until eggs are stiff enough to hold their shape. Fold in sugar, a little at a time, and fold in flour in the same manner, adding vanilla. Pour into an ungreased angel cake pan and bake in a slow oven 1 hour. Remove cake from oven and invert pan for an hour or until cake is cold.

MRS. THOS. W. SPENCER.

Angel Food Cake.

Whites of 11 eggs
1 1-2 cup of sifted granulated sugar
1 teaspoon vanilla
1 cup of flour that has been sifted with
1 teaspoon of cream of tartar 5 times.

Beat whites until very stiff. Add the sugar, vanilla and last the flour. Turn into an ungreased pan and bake 45 minutes in a moderate oven. When done turn upside down. When cool it will either drop out or can easily be removed from pan.

MRS. W. T. SANDERS, Jr.

Gold Cake.

8 egg yolks
1 cup sugar
1-2 cup butter
1-2 cup sweet milk
1 1-2 cups flour
2 teaspoonsful Royal baking powder
1 teaspoonful vanilla

MRS. J. S. RIDDLE, Athens, R. 2.

Sun Shine Cake

4 eggs
1 tablespoon vinegar
1 cup sugar
1 cup of flour

Beat eggs separately. Fold 1 cup sugar in whites. Put 1 tablespoon vinegar in yolks. Fold together, then fold one cup of flour in mixture. Flavor with vanilla and bake in a loaf cake pan.

JANIE RUSSELL.

Lightning Cake.

1 cup butter
1 cup fine granulated sugar
The grated yellow rind of 1 lemon
3 egg whites
2 cups flour
1-2 teaspoon baking powder

Cream till light and white the butter and gradually beat in the sugar. Add the grated rind of lemon and the stiff beaten eggs. Lastly, add the flour with the baking powder and beat 20 minutes. Spread an inch thick in greased and floured pan; sprinkle with sugar, chopped nuts and cinnamon and bake. Cut into squares when cold.

Golden Sponge Cake.

7 egg yolks
1 cup flour
1-2 cup boiling water
1 cup sugar
1-4 teaspoon salt
1-2 teaspoon vanilla
2 teaspoons baking powder

Beat yolks very lightly, add sugar little at the time, then add alternately flour and boiling water. Sift flour and other dry ingredients 3 times. Bake for 30 minutes.

Golden Glow Angel Cake.

10 whites of eggs
5 yolks of eggs
1 3-4 cups granulated sugar
1 1-4 cups of pastry flour
1 teaspoon of cream of tartar

1-2 teaspoon of lemon extract
1-2 teaspoon vanilla

Beat the yolks of the eggs to a stiff foam, then add the sugar sifted 3 times; beat all to a light lemon tinted cream in which no grains of sugar are apparent. Next fold in the whites of eggs, beaten until stiff and dry with the cream of tartar, add the extracts and combine all thoroughly. Fold in flour sifted, measured and sifted again four times. Bake in a tube pan in a moderate oven from 45 minutes to 1 hour.

Easy Yellow Cake.

1 cup butter
2 cups sugar
4 cups flour
1 cup sweet milk
2 teaspoons baking powder
6 eggs

Cream sugar and butter, then add flour in which baking powder has been sifted, milk, and eggs. Beat well for a few minutes. Flavor, bake in layers and fill with chocolate No. 1. Velvety and good.

Pound Cake.

5 eggs
1 cup butter
3 cups flour
1 teaspoon vanilla
2 cups sugar
1 cup sweet milk
1 teaspoon baking powder

Beat eggs together. Bake in loaf pan.

MISS JANIE RUSSELL.

Cake In 20 Minutes.

2 eggs, well beaten
1 cup sugar
1-2 cup milk
2 cups sifted flour
2 teaspoons baking powder
1-3 cup melted shortening
1 teaspoon vanilla

Beat eggs, add sugar, sift flour and baking powder; add to mixture gradually with milk, beat until smooth, add melted shortening and vanilla. Bake in two layer cake pans. Cover over the top with nut meats and bake in moderate oven.

HENRIETTA HINE.

Feather Cake.

3-4 cup butter
1 1-4 cup sugar
4 egg yolks
1-2 cup water
2 teaspoons baking powder
4 egg whites
1 teaspoon vanilla
1-2 teaspoon lemon
2 1-2 cups flour

Cream butter, add sugar gradually then the egg yolks beaten thick. Sift flour 3 times with baking powder. Add flour and water alternately to the butter, sugar and egg. Add flavoring. Fold in the stiffly beaten egg whites last, and bake in layers in a moderate oven.

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Jam Cake.

3 eggs
3 cups flour
2 cups sugar
1 cup butter
1 cup buttermilk
1 cup citron
1 cup raisins
1 cup jam
2 cups nuts
1 teaspoonful soda
1 teaspoonful each of cloves, spice, nutmeg, cinnamon

Dissolve soda in milk, mix as any other cake dredging fruit and nuts with flour; add them last. Make in the afternoon and let stand over night but do not stir next morning. Bake in layers and use caramel fillings as follows:

2 cups sugar
2 tablespoonsful flour
2 cups water or milk
Butter size egg

Put 1 cup sugar in skillet, let brown, add water. Mix other cup sugar and flour, pour this into skillet, put in butter and let cook until it forms a ball in cold water, remove from fire, stir a little, add vanilla and spread on cake. MRS. J. S. RIDDLE.

Good Golden Cake.

1-2 pound creamed butter
1 pound sugar
Yolks of 12 to 14 eggs beaten very light

1 1-4 cups of sweet milk

1 lb. flour
2 rounding teaspoons baking powder
1 teaspoon orange
1 teaspoon vanilla

Bake in layers and put together with orange icing. Cream butter, add 1-2 sugar. Beat yolks very light with rest of sugar; add flour and milk. Sift flour four times with powder.

Pound Cake.

8 yellows
2-3 cup milk
1 1-4 cup sugar
1-2 teaspoon soda in flour
1 teaspoon vanilla
2-3 cup butter
2 1-2 cups flour
1 teaspoon cream tartar beaten in eggs

MRS. J. S. CRUTCHER.

Loaf Cake.

3 eggs
2 cups sugar
1 cup butter
3 cups flour
1 cup sweet milk
2 teaspoons baking powder

Beat eggs, add sugar. Cream butter separately and mix with eggs and sugar, then add milk and flour alternately. Sift baking powder with flour. Bake in moderate oven.

HENRIETTA HINE.

Fruit Cake.

1 doz whole eggs
1 cup butter
5 1-2 cups flour
3 cups sugar
2 cups seeded raisins
1 cup currants
1 cup homemade citron
1 cup figs
1 cup almonds
1-2 cup crystalized cherries
1 tablespoon spice
1 tablespoon cinnamon
1 tablespoon cloves
1 tablespoon nutmeg
1-4 cake of chocolate melted
and mixed with 1-2 teacup of sorgum
1-2 pt. of wine or grape juice
3 teaspoons baking powder

MRS. GEO. WOOD.

Mrs. Ella Hatchett's Fruit Cake.

12 eggs
6 cups flour
3 cups sugar
1 1-4 lbs. butter
1 lb. citron
1 lb. each almonds, figs, currants
2 lbs. raisins
2 oz. (2 tablespoonsful) cinnamon
1-2 oz. each cloves and spice (4 teaspoons)
4 teaspoonsful nutmeg
2 teaspoonsful baking powder
1-2 pt. whiskey

Fruit Cake 100 Years Old.

1 cup butter
3 well beaten eggs
2-3 cup buttermilk
1-2 teaspoon each cloves, spice
1 teaspoon cinnamon
1-2 lb. citron
1 1-2 cup sugar
1-2 cup molasses
1 teaspoon soda
1 lb. raisins
1 cup flour to dredge then mix in
2 cups flour

Bake four or five hours slowly.

MRS. J. H. McWILLIAMS.

Mrs. Gov. Houston's Fruit Cake.

13 eggs beaten separately
5 cups sifted flour
3 cups sugar
2 1-2 cups butter
Goblet of whiskey or wine
3 lbs. raisins, whole
1 lb. almonds, cut each twice
3 cups of citron
1 cup cinnamon (scant)
3 tablespoons nutmeg, rounding
A little cloves, all-spice and mace
2 rounding teaspoons baking powder

Bake very slow; nearly four hours. Splendid.

MRS. H. B. MALONE.

Fruit Cake.

1 lb. butter
1 doz. eggs
3 lbs. raisins
1-2 lb. figs
1 lb. citron
2 nutmegs
1 tablespoon all spice (level)
1 lb. sugar
1 lb. flour (carefully browned)
1-2 lb. candied pineapple
2 lbs. almonds
2 tablespoons cinnamon (rounding)

Steam two hours and bake in moderate oven two hours.

MRS. J. W. TILLMAN.

Pecan Cake.

1 lb. raisins
1 lb. pecans
1-2 cup candied orange peel
2 tea cups flour
1 tea cup sugar
3-4 cup butter
1-4 cup molasses
1-2 cup grape juice
1 teaspoon nutmeg
1-2 teaspoon baking powder
3 eggs

Mix as usual, bake for 3 hours in loaf pan or layer pans.

Chocolate Loaf Cake.

1-2 cup butter
2-3 cup milk
4 eggs
1-4 teaspoon salt
2 squares chocolate
2 cups sugar
1 3-4 cups flour
1 1-2 teaspoon baking powder
5 tablespoons hot water

Dissolve chocolate in the hot water. Bake 45 minutes in oven slightly warmer than moderate, in loaf pan.

MRS. TILLMAN.

Devil's Food Cake.

4 cups sugar, light brown
1 cup butter
4 cups flour
1 cup coffee, hot
1 cup sour cream
2-3 cake chocolate
2 level teaspoons soda dissolved in the cream
6 eggs beaten separately
2 cups nuts

Cream butter with two cups of sugar, beat egg yolks with other two. Dissolve the chocolate in the cup of coffee, add flour and milk alternately, add nuts and the stiffly beaten egg whites last.

MRS. R. B. EVANS, Elkmont, Ala.

Devil's Food Cake.

3 eggs
1 cup dark brown sugar
1 cup light brown sugar
1-2 cup butter
3 cups flour
1-4 teaspoon salt
1-2 cup sour milk
1-2 cup boiling water
1 teaspoon each of soda and baking powder
1-2 cup cocoa
1 teaspoonful vanilla

Gradually add 1 cup sugar to butter, cream well, add other cup sugar to eggs, mix these two and beat hard, add flour gradually beating well each time. Stir soda and cocoa into boiling water then add to mixture with vanilla. Bake in 3 layers.

MRS. S. M. McELROY.

Caramel Filling.

3 cups sugar
1 cup milk
1 teaspoon vanilla
4 tablespoons or more of butter
Pinch salt

Put milk and 2 1-2 cups sugar on fire in good sized pan. Caramelize 1-2 cup sugar in a spider, when this has melted thoroughly pour into milk and sugar which must be boiling then add butter quickly, cook until it forms soft ball in cold water, then take from fire and add vanilla. Let cool, beat till creamy and put on cake.

MRS. J. S. CRUTCHER.

Caramel Cake

1 cup egg whites
1 cup milk
4 cups flour
1-2 teaspoon salt
1 cup butter
2 cups sugar
4 teaspoons baking powder

Cream butter with sugar then add flour alternating with milk and whites until all are used up. Flavor with 1 teaspoon vanilla, 1 teaspoon lemon. Makes 2 layers in 9 inch square pan.

Skillet Cake

2 tablespoons butter
1 cup brown sugar
1 small can sliced pineapple
1 cup nut meats

Cake Batter

4 tablespoonsful of shortening
1 cupful of sugar
3 egg yolks
1-2 teaspoonful of salt
1 1-2 cupfuls of flour
2 teaspoonfuls of baking powder
1-4 cupful of milk or cream
3 egg whites, beaten stiff

Mix the cake batter in the usual way. Then prepare the first four ingredients as follows: Melt the butter in a heavy frying pan or shallow kettle. Stir in the brown sugar, then pour on the pineapple and add the chopped nuts. Pour in the cake batter and bake in a moderate oven for forty-five minutes. When done, turn it out with the bottom side up and top with whipped cream if wished.

MRS. THOMAS FROST.

Potato Cake

1 cup butter
2 cups sugar
2 cups flour
1 cup mashed Irish potatoes
1-2 cup sweet milk
1 cup nut meats
1 cup melted chocolate
4 eggs
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon nutmeg

S. M. MALONE

Devil's Food Cake de Luxe

2 teaspoons baking powder
2 1-2 cups sugar
2 cups buttermilk
1-2 teaspoon salt
2 teaspoons cinnamon
3 eggs, leaving whites of 2 for icing
1 cup butter
1 teaspoon soda
1 teaspoon vanilla
8 tablespoons cocoa

Flour to make thick batter, about 3 1-2 cups. Sift flour, cinnamon, cocoa and salt enough to mix well. Cream butter and sugar, drop in one egg at a time and work well together, then add milk and flour alternately. Dissolve soda in milk, flavor.

MRS. CHAS. W. SARVER

Devil's Food Cake

- 2 1-2 cups flour
- 1 cup butter
- 2 cups sugar
- 1 cup buttermilk
- 1 teaspoon soda
- 3 eggs whole
- 1-2 cup cocoa
- 1 teaspoon cinnamon
- 1 teaspoon allspice

Bake in oven little hotter than moderate.

MRS. C. O. KING

Spanish Date Cake

- 2 cups dates
- 1 teaspoon soda
- 1 cup boiling water

Sprinkle soda over cut up dates and pour over them the boiling water. Cook together 10 minutes the following:

- 1 cup brown sugar
- 1-2 cup milk
- 4 squares of chocolate
- 1 teaspoon vanilla

allow to cook, meanwhile cream

- 1 cup brown sugar
- 1-4 teaspoon salt
- 1-2 cup butter
- 2 eggs beaten separately
- 2 cups flour
- 1 teaspoon soda

To this add the cooked chocolate mixture and stir in the dates. Bake in layers and fill with marshmellow icing.

MRS. J. W. TILLMAN

Nut Cake

1 cup butter
2 cups sugar
3 cups flour
1 cup sweet milk
1-2 cup wine or whiskey
2 teaspoons baking powder
4 eggs
2 pints of nuts
2 packages raisins
1-2 lb. citron
2 rings chry. pineapple
20 cents of cherries

Bake as fruit cake and pour wine or whiskey over while hot.

MRS. KELLY CHAMBERS

Fudge Cake

1-2 cup butter
2 squares chocolate grated
1 cup, (less two tablespoons) of sifted flour
2 egg whites beaten dry
1 cup sugar
2 egg yolks
1 teaspoon vanilla
1 cup pecan meats

Cream butter gradually, beat in the sugar, then two squares of chocolate grated, two egg yolks, beaten very light, flour, vanilla, the egg whites beaten dry, and the pecans. Bake in a pan lined with buttered paper; the pan should measure 9 1-2 x 5 1-2 inches or its equivalent.

Cut the cakes in cubes, the cubes should be the size of caramels. The cake may be cut when hot or cold.

MRS. TILLMAN

Mahogany Cake.

3 eggs beaten separately
2 1-2 cups flour
3-4 cups butter
2 cups sugar
1-4 cup chocolate or cocoa
1 teaspoon vanilla
2 teaspoonsful baking powder
1 cup sweet milk

This may be baked as loaf or in layers put together with icing.

MRS. D. T. RIDGEWAY, Pulaski, Tenn.

Chocolate Fudge Cake.

4 eggs
1 cup butter or 2-3 cup crisco
2 cups sugar
1 cup flour
1-2 cake chocolate
1 teaspoon vanilla
1 cup nuts

Cut in squares like fudge. Pan about 6 x 9 inches is best to bake in.

MRS. J. H. DONNELL.

Small Cake.

1 cup butter
1 cup warm water
1 1-2 cup sugar
2 1-2 cups flour
1 oval teaspoon baking powder
1 teaspoon vanilla

Bake in three layers.

GEORGIE JONES.

Maple Nut Cake.

1-2 cup butter
2 egg yolks
1 1-2 cups flour
2 teaspoons baking powder
1 teaspoon vanilla
1 cup light brown sugar
3-4 cup sweet milk
1-2 teaspoon salt
1 cup nuts, cut up

Bake in moderate oven 35 minutes.

Maple Icing for Same.

1-2 teaspoon butter in
2 tablespoons hot milk, add this to
1 1-2 cups confectioners sugar
1-2 teaspoon maple flavoring

Stir till a smooth paste and spread on cake. Sprinkle with nuts while icing is soft. Try this.

Pineapple Cake.

1 heaping tablespoon of butter
1 cup of sugar
1 3-4 cups flour
1-2 cup sweetmilk
1 heaping teaspoon of baking powder
6 egg whites

Cream butter and sugar very light, pour in milk then stir in lightly the eggs and flour, flavor and bake. Spread layers with white icing, and let harden a little before adding the shredded pineapple which has had the juice pressed out.

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Cream Cake.

Cream together 1-4 cup butter, and 2-3 cup sugar. Add 2 eggs well beaten. Measure and sift together 2 cupfuls of pastry flour, 2 teaspoons of baking powder, and 1-4 teaspoon of salt. Add to the mixture alternately with 2-3 cup of milk. Last add 1 teaspoon vanilla. Bake in 4 layers for twenty minutes. Spread sweetened whipped cream between layers and on top and serve.

Neapolitan Cake.

This cake is in two parts. Part 1 or dark part:

1 cup sugar
1-2 cup butter
1-2 cup molasses
1 cup sour milk
1 cup citron
5 egg yolks
1 teaspoon soda
1 tablespoon cinnamon
1 tablespoon all spice
1 teaspoon of cloves
2 1-2 cups flour
1 cup raisins

Part 2, or white cake:

7 egg whites
2 cups sugar
3-4 cups butter
4 cups flour, light weight
1 cup sweet milk
2 teaspoons baking powder

Mix in the usual way and bake in layers.

MRS. T. M. DIX, Decatur, Ala.

Prince Albert Cake.

3 egg whites
1 cup sugar
2 cups flour, well sifted
1 teaspoon baking powder
1-2 cup butter
1 cup sweet milk
1 tablespoon corn starch
1 teaspoon almond extract

Makes three layers.

Dark Part.

3 egg yolks
1 cup sweet milk
1-2 cup butter
1 cup chopped raisins
2 1-2 cups flour
1 cup sugar
1 teaspoon soda in
1-2 cup molases
1 teaspoon cloves
2 teaspoons cinnamon

Makes three layers.

Filling.

Powdered sugar and sweet cream mixed smoothly. Flavor with vanilla.

IMOGENE H. RAWLS.

Grand Duke Cake.

Dark part:

1-2 cup butter
1-2 cup sweet milk
2 teaspoons baking powder
1 cup raisins

- 1-2 teaspoon cloves, all spice and nutmeg
- 1-2 teaspoon salt
- 1 cup sugar
- 2 1-2 cups flour
- 4 eggs beaten separately
- 1-2 cup citron
- 1 tablespoon cinnamon

Bake in 9 inch square pan. Make 1 layer.

White part:

- 4 egg whites
- 1-2 cup butter
- 2 1-2 cups flour
- 1 teaspoon vanilla
- 1 cup sugar
- 1-2 cup milk
- 2 teaspoons baking powder

Bake in 9 inch square pan. Makes one layer.

MRS. J. S. CRUTCHER.

Ice Box Cookies.

- 1 cup butter
- 2 eggs
- 1-2 teaspoon salt
- 3 1-2 cups of flour
- 2 cups brown sugar
- 1 teaspoon soda
- 1 cup of chopped nuts

Cream butter and sugar, add eggs and beat stiff. Sift flour and soda three times, add nuts, pack in mould and let stand in ice box over night. When wanted slice thin and bake in hot oven.

MRS. J. H. McWILLIAMS.

Feather Light Nut Cake.

3 eggs
1 1-2 cups sugar
1-2 cup butter
2 1-2 cups flour
1 1-2 teaspoon baking powder
1-4 teaspoonful salt
1 cup sweet milk
1 cup chopped nuts
1 teaspoonful vanilla

Cream butter, sugar and yolks of eggs together, add flour and milk alternately to the mixture; add nuts and fold in the stiffly beaten whites of eggs. Bake in well greased pan in moderate oven one hour.

MRS. S. M. McELROY.

Date Nut Cake.

3 eggs
1 cup butter and lard mixed
1 1-4 cups sugar
1 box dates
1 cup English walnuts
1 1-2 cups boiling water
1 1-2 cups flour
1 teaspoonful baking powder
1 teaspoonful vanilla

Seed dates, cut in halves, cover with the hot water and 1 teaspoonful soda, set aside to cool. Mix other ingredients well then add dates and nuts and beat until light. Use any filling desired.

MRS. W. R. HANEY, 846 Carroll St. Akron, O.

Oatmeal Cakes.

1 cup sugar
1 cup butter
1 cup raisins
2 cups flour
2 cups oatmeal
1 teaspoon soda
4 teaspoons sweet milk
2 teaspoons cinnamon
2 eggs

Drop in buttered pan and bake in quick oven.

MISS SARA MALONE.

Lemon Jelly Cake.

1 cup butter
2 cups sugar
5 eggs
3 cups pastry flour
2 teaspoons baking powder
1-4 teaspoon salt
2-3 cup milk
1 teaspoon vanilla

Cream butter and sugar then add eggs beaten well. Sift flour, baking powder and salt. Add to the mixture alternately with the milk and beat well. Last add the vanilla and pour into three greased cake pans. Bake in a rather hot oven 20 minutes. Meanwhile prepare this filling: Combine the juice and rind of 2 lemons with 1 cup sugar, two tablespoons butter and two eggs well beaten. Cook in the top of a double boiler stirring constantly until smooth, and spread between the cake layers. Sprinkle the top with powdered sugar.

MRS. TILLMAN.

Japanese Cake.

3 cups flour
2 cups sugar
1 cup milk
1 cup butter
1 teaspoon baking powder
1 teaspoon all spice
1-2 teaspoon cloves
1 teaspoon cinnamon
1 whole nutmeg
4 eggs
Vanilla

Filling for same:

2 cups sugar
1 cup water
2 cups grated cocoanut
Juice of 2 lemons
2 tablespoons corn starch, rounding

Cook until right consistency to spread.

MRS. J. W. HAGAN, Sr.

Brownies.

1 cup flour
2 cups sugar
1-2 cup butter (melt and then measure)
4 squares large size Baker's chocolate
4 eggs beaten separately
2 cups black walnut meat

Mix sugar and butter, add yolks then melted chocolate and flour, nuts, and last the beaten egg whites. Bake in shallow pans.

MRS. W. T. SANDERS, Jr.

Strawberry Jam Cake.

1 1-2 cups brown sugar
1-2 cup strawberry jam
3 eggs
1 cup nuts
2-3 cup butter
1-2 cup buttermilk
2 cups flour
1-2 cup raisins
1-2 teaspoon baking powder
1 teaspoon soda
1-2 teaspoon cinnamon
1-4 teaspoon cloves
1-4 nutmeg

Cream butter and sugar and eggs, add jam and well beaten eggs, add dry ingredients alternately with milk. Add raisins and nuts that have been floured with two tablespoons of flour. Bake in two layers for 30 minutes.

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Oatmeal Cookies.

1 cup butter
2 cups sugar
3 eggs
2 cups flour
1 cup butter milk
2 cups rolled oats
1 cup raisins
1-2 cup nuts
1 teaspoon soda
1-2 teaspoon nutmeg
1 teaspoon cinnamon
1-2 teaspoon cloves

MRS. W. F. JOHNSON.

Corn Flake Kisses.

Whites of two eggs
1 cup sugar
2 cups corn flakes
1 cup nuts
Flavoring, vanilla

Bake in greased pan. Take up with fingers and drop in pan.

MISS SARA MALONE.

Old Fashion Ginger Cakes

1 heaping cup lard
1 1-4 cups sugar
2 eggs beaten together
1-3 cup buttermilk
1 cup sorghum
1 tablespoon soda
1 teaspoon salt
1 tablespoon ginger

Flour to make a very soft dough to which has been added enough alspice and cloves to make the dough real dark. Roll thin, cut and bake in quick oven.

MRS. MARVIN KINZER.

Corn Starch Muffin Cakes

4 eggs beaten separately
1 cup sugar
1-2 cup butter
1 cup corn starch
2 teaspoonfulls of baking powder

Bake in small tins.

MRS. MACKLIN HOBBS.

Ginger Snaps

1 cup molasses
1 cup sugar
1 cup lard and butter mixed
1-2 cup hot water
1 tablespoon ginger
1 egg beat separate
1 tablespoon soda dissolved in water

Flour to roll out, bake in hot oven.

GEORGIA JONES.

Rocks

1 cup butter
1 1-2 cup sugar
3 eggs
1 teaspoon soda
3 tablespoons water
3-4 lb. dates
1 1-2 cup nuts cut large
3 cups flour

Dissolve the soda in the water. Drop with a spoon on buttered tins and bake. Good.

Doughnuts

1 quart flour
1 nutmeg grated
1 cup sugar
2 teaspoons baking powder
1 egg
Milk to make a rather stiff dough

Roll and cut and let stand half an hour to stiffen. Fry in deep fat.

MRS. A. B. PATTON, Livingston, Ala.

Doughnuts

1 egg beaten separately
1-2 cup sweet milk
1 tablespoonful melted butter
3-4 cup sugar
(whip all this together)
3 1-2 cups flour
1 1-2 teaspoons baking powder
1-4 teaspoonful salt
1-4 teaspoonful nutmeg

Add flour to roll on board, cut and fry in hot fat. This makes 2 dozen.

MRS. CHAS. BEASLEY.

Cup Cake

5 whole eggs
2 teacupfuls of sugar
4 teacupfuls of flour
1 teacup butter
1 heaping teaspoon baking powder.

MRS. GEO. WOOD.

1-2-3-4 Muffin Cakes

1 cup buter
2 cups sugar
3 eggs beaten separately
4 cups sifted flour
1-2 teaspoonful salt
1 teaspoonful baking powder.

MRS. LAURA CHANDLER.

Doughnuts

1 egg
2-3 cup sugar
3 cups flour
3 tablespoons lard
2-3 cup buttermilk
3 teaspoonfuls baking powder
1-2 teaspoonful soda
1 teaspoonful nutmeg
1-2 teaspoonful vanilla

Combine lard, milk, egg and sugar. Sift dry ingredients well and add to first mixture, flavor. Chill dough thoroughly cut and fry in deep fat. As doughnuts brown dip them into boiling water and roll in sugar.

MRS. R. L. MALONE.

Ginger Cakes

1 egg
1 cup sugar
1-2 cup butter
1 cup flour
2 teaspoons soda
1 cup boiling water
2 teaspoons ginger

Knead this into soft dough, roll, cut and bake.

MRS. J. W. BEASLEY.

Old Fashioned Tea Cakes

3 eggs
2 cups sugar
1-2 cup thick buttermilk
1-2 teaspoonful soda in milk
1-2 cup butter and 1-2 cup lard
2 teaspoonfuls baking powder
If whole cup lard is used add 1-2 teaspoonful salt

Mix all this, add flour enough to make stiff dough.

MRS. CHAS. BEASLEY.

Eggless Tea Cakes

1 cup sugar
1-2 cup sour milk
1 teaspoon baking powder
1-2 cup lard or butter
1-2 teaspoon soda in milk
1-4 teaspoon salt.
Flour enough to roll

Fine. MRS. J. H. McWILLIAMS.

Tea Cakes

1 cup butter
4 eggs
2 teaspoons baking powder
2 cups sugar
4 cups flour
1 teaspoon vanilla or nutmeg

Beat the eggs and sugar, add the creamed butter. Roll thin and bake.

MISS SNOW PRYOR.

Belgian Cookies

1 lb. flour
1 lb. almonds
1-2 lb. brown sugar
1-2 lb. butter
1 cup syrup
1 large spoon cinnamon
1 large spoon baking powder
2 large spoons water

Should be thin and crisp.

MRS. J. S. CRUTCHER.

"Susan's" Tea Cakes

2 eggs
1 cup sugar
1-2 spoon of soda
3 cups flour
1 spoon flavoring
1 cup sweet milk
1-4 cup butter
1 spoon baking powder

MRS. H. B. MALONE.

Tea Cakes

1 egg
1 scant cup sugar
1-2 teaspoonful soda
1-4 cup butter milk
1-2 teaspoonful vanilla
butter or lard size of an egg

Mix this and knead into flour to rather stiff consistency roll and bake in moderate oven.

MRS. W. V. DAVIS, Prospect, Tenn.

Spice Cookies

2 eggs
1-2 cup butter
1 1-4 cups sugar
2 tablespoonfuls sweet milk
2 1-2 cups flour
2 teaspoonfuls baking powder
1 teaspoonful cinnamon and nutmeg, each
1-4 teaspoonful salt
1 cup chopped raisins

Sift all dry ingredients together, cream sugar, butter, milk, roll raisins in flour, mix all and beat well. Roll thin and bake in quick oven.

MRS. S. M. McELROY.

Tea Cake Date Bar

1 cup butter
2 cups sugar
3 eggs
nutmeg and vanilla
1 package dates

Add flour enough to make dough stiff enough to roll; line a biscuit pan with this.

Take 1 cup sugar, the yolks of four eggs, a cup water and 1 box dromedary dates. Cook until dates are cooked into a pulp add a cup of chopped nuts; pour into a biscuit pan and cover with layer of teacake dough. Cook until done. Cut into strips about as wide as two fingers while hot and about three inches long and sprinkle with powdered sugar.

MRS. P. W. HENDRICKS.

Tea Cakes

1 cup lard or butter
1 cup raisins
2 cups oat flakes
4 tablespoons buttermilk
2 teaspoons cinnamon
2 cups flour
1 cup sugar
2 eggs
3-4 teaspoon soda in the milk
1-2 teaspoon salt

Drop on greased paper and brown.

MRS. J. H. McWILLIAMS.

Date Sticks

1 cup sugar
1-2 cup water
1 teaspoon baking powder
1 cup chopped nuts
2 eggs
1 1-2 cups flour
1 cup chopped dates

Bake in sheet. Cut in sticks and roll in sugar.

MRS. L. A. GRAY.

Feather Light Nut Cake.

Icings and Fillings

5 egg whites

4 cups sugar
1 1-2 cups boiling water
1-2 teaspoonful baking powder

Pour water over sugar and cook until it spins a thread. Beat whites add boiling mixture tablespoonful at a time, letting it stay on stove until all has been added. Put in baking powder and beat unti llight.

MRS. ROY MALONE.

Mocha Icing

2 to 4 tablespoons butter
2 tablespoons cocoa
1 1-2 cups confectioners sugar
hot coffee
speck salt
1-2 teaspoon vanilla

Mix cocoa, sugar and salt together and cream in butter. Add enough coffee to make mixture spread nicely.

Icing For Cake

2 eggs, whites
1 1-2 cups sugar
1 teaspoonful Karo syrup (white)
1-2 cup water

Cook until it spins a thread, pour 1-2 into the stiffly beaten egg and beat this well let other 1-2 cook until it hardens in water mix well and spread on cake.

MRS. S. M. McELROY.

Marshmallow Icing

1 1-2 cups sugar
2 egg whites
1-2 teaspoon cream of tartar
1 package marshmallows cut in quarters
1-3 cup water
1-2 teaspoon vanilla

Boil sugar, water and cream of tartar together until syrup spins a thread three inches long or forms a soft ball in cold water. Pour slowly over egg whites beaten stiff. When mixture begins to pile up in bowl, add the marshmallows and spread on cake.

Caramel Icing

Whites of 2 eggs well beaten
1 1-2 cups granulated sugar
1 1-2 cups light brown sugar
1 1-2 cups sweet milk
Lump butter size of egg
1 can Bordens condensed milk

Cook until forms a soft ball in cold water, take from fire and add one pinch of baking powder, then pour over the well beaten egg whites.

MRS. J. W. TILLMAN.

Meringue

3 eggs whites
3 tablespoonfuls sugar
1-4 teaspoonful baking powder

Beat well these three ingredients add any flavor desired. Put in slow oven 15 minutes, it will rise gradually and brown when done.

MRS. ROY MALONE.

Filling For Cream Puffs or Small Sponge Cakes

3 egg yolks
1 cup sugar
1-2 teaspoon salt
1 tablespoon flour, heaping
2 1-2 cups sweet milk
1 teaspoon vanilla
3 tablespoons of melted chocolate, or
1-3 of large box cocoa, or
1-2 of small box of cocoa

Beat egg yolks until light, gradually adding sugar. Add salt, flour and cocoa. Heat milk to boiling point and add it to egg mixture. Put all on stove and let it thicken, stirring constantly. Remove from fire and add vanilla. When cold add 1-2 pint of whipped cream and 2 tablespoons sugar.

MRS. WILL MALONE.

Chocolate Cream Icing

4 tablespoons sweet cream
1 1-2 cups sugar
1 teaspoon butter
1-4 cup chocolate
1 heaping tablespoon cocoa, more if necessary

Cream butter and add sugar and cream. Put over hot water, add cocoa and vanilla and stir into cream icing. When taken off, let cool a little before icing cakes. If it gets stiff beat, and if necessary put back over hot water. This can be kept for several days.

MRS. T. J. TURRENTINE.

White Icing

2 1-2 cups sugar
1-2 cup Karo (white)
2 eggs (whites)
pinch baking powder
3-4 cup water

Put on sugar with the water add syrup. When soft balls pour over well beaten whites, beat well, add baking powder. Put on cake when begins to grain. If necessary return to fire over vessel of hot water. Flavor with vanilla. If you want extra nice icing add 10 cents worth marshmallows as it begins to grain and beat till cold.

MRS. TILLMAN.

Chocolate Filling No. 1.

3 cups brown sugar or browned sugar
1 cup sweet milk
1-2 cup butter
1-4 cup of chocolate
1 tablespoon corn starch

Boil until thick. Flavor with vanilla.

Chocolate Filling

2 cups sugar
1-2 cup milk
1 tablespoon butter
4 tablespoons chocolate
1 teaspoon flour
1 egg yolk

Boil 8 minutes, add the beaten yolk and 1-4 teaspoon soda when removed from fire, whip until thick enough to spread.

MRS. ALICE JONES.

Praline

1 cup sugar caramelized
1-2 lb. blanched or dried almonds

Let cook 2 minutes; turn on well oiled marble slab and let become cold. Chop in wooden chopping bowl and pass through a coarse seive. Sprinkle on maple cake or vanilla ice cream.

Filling for Grand Duke Cake

1-2 cup citron
1-2 cup crystalized pine apple
12 crystalized cherries
1 cup nuts

Put between layers mixed with white icing.

MRS. J. S. CRUTCHER.

Lady Baltimore Filling

1-2 cup each raisins and nuts chopped fine. Cut 6 figs in shreds and mix through boiled icing and fill cake.

Lemon Filling

2 lemons rind and juice
1 1-2 cups sugar
3 eggs yolks
2 1-2 tablespoonfuls flour
1 teaspoonful butter
2 cups boiling water

Mix sugar and flour add water and let boil 5 minutes then add grated rind and juice of lemon, cool slightly and add the beaten yolkes and butter, cook until thick in double boiler, spread while hot,

MRS. MATTIE MURRAH.

Apple-Lemon-Cocoanut Cake Filling

2 cups sugar
2 cups water
1 egg white
1 large apple grated
1 lemon, rind and juice
1 fresh cocoanut grated

Boil sugar and water without stirring until it threads. Pour on stiffly beaten whites, then when mixture is smooth add the grated apple, lemon juice, rind and the grated cocoanut. Beat until thick enough to spread on cake.

MRS. TILLMAN.

Tutti Frutti Filling

2 tablespoons granulated gelatine
1-2 cup cold water
2 cups sugar
1-2 cup hot water
1-2 teaspoon vanilla
1-3 teaspoon orange
3 tablespoons mixed candied fruits
3 tablespoons chopped nuts

Boil the sugar and hot water until it threads. Soak gelatine in the cold water, then dissolve over steam and pour the syrup slowly onto it; add the flavoring, when cool beat until thick and stir in the candied fruits and nuts chopped fine. Spread thickly between two layers of cake.

Chocolate Filling

2 cups of sugar
2 tablespoonfuls of butter
1 teaspoon of vanilla flavoring
1 cup sweet milk
1-4 of cake of chocolate

MRS. GEO. WOOD.

Seven Minute Marshmallow Frosting

1 egg white
7-8 cup sugar
3 tablespoonfuls water
12 marshmallows
1 teaspoonful vanilla

Put white of egg, sugar, and water in upper part of double boiler and set over rapidly boiling water. Begin beating immediately with a dover egg beater and beat constantly for 7 minutes; remove from stove, add vanilla and marshmallows. Cut in small pieces. Beat until of proper consistency to spread. You can double recipe if more icing is needed.

Puddings, Pies and Pastries

Woodford Pudding

3 eggs
1 teacup of sugar
1-2 teacup of butter
1-2 teacup flour
1 teacup of jam
1 teaspoon of soda, dissolved in—
1-2 cup of sour milk
cinnamon and nutmeg to taste

Mix all together and bake slowly in a pudding pan. Serve with a hot sauce.

MRS. MACLIN HOBBS.

Plum Pudding

- lb. stoned raisins
1 lb. currants
1-2 lb. citron
1 lb. sugar
1 lb. flour
1 lb. beef suet
1 tablespoon mace
1 tablespoon cinnamon
1 tablespoon cloves
1 nutmeg
12 eggs beaten separately

Boil in tightly closed vessel six hours. Serve with any good sauce. Excellent.

MISS SARA MALONE.

Lemon Rice Pudding

- 1 cup boiled rice
- 1 pint sugar
- 1 pint sweet milk
- 1 lemon
- 4 eggs

Separate eggs and beat yolks until light, add rice and milk and grated rind of lemon. Put in buttered dish and bake as custard in pan of hot water. Remove from stove. Beat whites add sugar and lemon juice. Spread on pudding and brown.

MRS. EUGENE HORTON.

Plum Pudding

- 4 cups flour
- 1 cup suet chopped fine
- 1 cup molasses
- 1 cup butter-milk, medium sour
- 1 cup nuts
- 1 cup citron
- 2 cups raisins, heaping
- 1 teaspoon salt
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1 teaspoon allspice
- 1-2 teaspoon cloves

Mix molasses and milk and pour into the flour and spices. Add raisins that have been cut in half and floured. Pour into buttered mould and steam 3 hours. Unmould and slip in oven a few minutes. Serve with wine sauce and put a spoon of whipped cream on top.

MRS. C. E. FROST.

Grated Sweet Potato Pudding

4 cups grated sweet potato
1-4 teaspoon cloves
1 teaspoon each allspice and cinnamon
1 cup cane sirup
1-2 cup sugar
1 cup sweet milk
3 eggs
1-2 cup butter

Melt the butter in a heavy iron skillet. Mix all the ingredients together, adding the beaten eggs last. Pour the mixture into the hot pan with butter, stirring until heated, then place the skillet in a moderate oven to bake. When crusted around the edge and top, turn under and let another crust form. Do this twice, allowing the last to remain on the top and edges. The time required for cooking is about forty minutes. Serve with sweet cream, flavored to taste.

Molasses Pudding

2 eggs
1 cup sugar
1 cup molasses
1 cup buttermilk
1 teaspoon each of soda and baking powder
3-4 cup butter or lard
3 cups flour
1 teaspoon each of spice, cloves and cinnamon

Cream eggs, butter, sugar, molasses together. Put soda in milk and add. Then put in other ingredients and beat well. If it does not seem to be stiff enough add a little more flour as it has to be a little stiff.

MRS. CHAS. B. BEASLEY.

Fig Pudding

1 cup suet
3 eggs
1 cup sugar
1 lb. figs
2 cups bread crumbs
2 cups milk

Wash, pick over figs and chop suet, beat eggs without separating. Mix all ingredients thoroughly, turn into well greased mould cover and boil three hours. Serve hot with sauce.

Soft Ginger Bread

1-2 cup sugar
1 cup molasses
1 teaspoon ginger
1-2 cup butter
1 teaspoon cinnamon, or all ginger
2 teaspoons soda dissolved in—
1 cup boiling water
2 1-2 cups flour
2 eggs well beaten and added last thing.

MRS. MARY ORGAIN, Danville, Va.

Sweet Potato Pudding

1 cup sugar
1 tablespoon butter
2 eggs well beaten
3 cups grated raw potatoes
1 teaspoon salt
2 teaspoons cinnamon

Sweet milk to make thin mixture. Bake 1 1-2 hours.

Strawberry Pudding

1 cup sugar
3 eggs
3-4 cup butter
3-4 cup jam
1-3 cup buttermilk
2 1-2 cups flour
1 teaspoon soda
1 teaspoon cinnamon

Cream butter and half the sugar. Beat yolks light with other half cup sugar (add butter and sugar). Put soda in milk add with a little flour. Then whites and rest of flour then cinnamon. Lastly fold in jam. Bake in layers of one sheet. Put strawberry on each square.

A Good Pudding

Put a piece of cake in the botton of pan. Dot with jelly or jam; pour over this a thick boiled custard, cover with meringue and bake.

Pineapple Pudding

Melt one-third cup of butter in an iron skillet slowly, add one large cup of brown sugar—Set off stove—make a batter of four eggs, one cup white sugar and one heaping cup of flour, one teaspoon vanilla, one teaspoon water and one teaspoon baking powder. Beat whites of eggs and fold in last. Pour this in skillet on top of rings of pineapple placed around the edge. Bake in moderate oven. When done turn out on large platter. Put cherries in hole of each pineapple ring. Heap whipped cream in center.

MRS. W. R. HIGHTOWER.

"Miss" Zou Russell's Molasses Pudding

3 eggs
2 cups molasses
1 scant cup melted lard
4 cups flour
1 tablespoon soda (level) in—
1 cup buttermilk
2 tablespoons ginger

Serve with sauce.

Elizabeth's Quick Pudding

2 eggs
1-2 cup butter
1 cup sweetmilk
1 1-2 cups sugar
2 level teaspoonfuls baking powder
3 cups flour
1 teaspoonful vanilla

Mix and pour in well greased frying pan without paper, turn another pan over this and bake in moderate oven.

Brown Betty

3 cups brown bread crumbs
3 cups chopped apples
1 cup brown sugar
1 heaping tablespoon butter

Alternate layers of each in a buttered pan and season with little nutmeg. Cook about twenty minutes and serve with caramel sauce.

Baked Date Pudding

1 3-8 cups flour
1-4 to 1-2 cup dates cut up
1-2 teaspoon salt
3-4 cup sour milk
1-4 cup sugar
1-4 cup molasses
3-4 teaspoon soda
2 tablespoons melted fat
1-2 teaspoon cinnamon
1 teaspoon vanilla

Mix and sift all dry ingredients. Add dates and mix well. Add sour milk, melted fat and molasses which have been mixed together. Pour into an oiled baking pan or casserole and cover closely. Avoid placing pudding on bottom shelf to prevent a hard crust. Pudding may be steamed if desired.

Citron Custard

8 egg yolks
1 1-2 cup sugar
1 cup butter
1-2 cup cream
2 teaspoons vanilla
2 cups citron sliced thin

Beat the yolks very light and add half of the sugar. Cream the butter and add rest of the sugar. Put in the cream and flavoring. Have two pie pans fitted with flaky pastry and dried off in the oven, but not baked. Slice the citron and cover the bottom of crust thick and pour over the custard. Cook slowly. Make a meringue of 4 of the egg whites.

MRS. HENRY WARTEN.

Ginger Pudding

2 cups molasses
1 cup sugar
4 cups flour
6 eggs
1 cup butter or lard
1 cup buttermilk
cup of chopped nuts. Serve on pudding.
1 teaspoon soda, heaping

Season with ginger, cloves, spice, nutmeg and cinnamon. Make a sauce of 1 1-2 cups sugar and about the same quantity boiling water. 1 tablespoon butter and one of flour rubbed together. 1 large kitchen spoon of Karo syrup, and let boil until thickens enough to drop heavy from spoon. Add a pinch of salt, flavor with vanilla; add half cup of seeded raisins and half cup chopped nuts. Serve on pudding.

Chess Pie

4 yolks of eggs
1 1-2 cups of sugar
1 whole egg
1-2 cup butter
Flavor with vanilla and 1 tablespoonful of cream
Flavor with vanilla

Cream butter and sugar well. Add well beaten egg and cream flavoring. Make pastry and cook in moderate oven—take whites of four eggs for meringue if like to white eggs—add 4 tablespoons of sugar.

MRS. W. R. HIGHTOWER.

Citron Pies

6 eggs
1 pint sugar
1 cup butter
1 teaspoon cinnamon
1-4 cup cream
2 cups citron

Beat eggs until very light add butter and sugar creamed well together then add other ingredients. Dice citron place on pastry, pour filling on this and bake. This makes two pies.

MRS. G. W. LEONARD, Elkmont.

Ginger Pudding

1 cup molasses
1-2 cup sugar
2 1-2 cups flour
2 eggs
2 teaspoonfuls ginger
1 teaspoonful each of cinnamon, spice and cloves
2 teaspoonfuls soda in boiling water.

MRS. WERNER BEATY, Elkton,, Tenn.

Apple Pudding

1 cup apples
1 cup flour
1 cup sugar
1 egg
1-4 cup butter

A pinch of salt and pinch of soda according to the sourness of apples.

MRS. C. S. MOORE, Fayetteville, Tenn.

Chess Cake

5 eggs beaten together
2 cups sugar
1 cup butter
1 teaspoonful vanilla

Cream butter and sugar well, add eggs and flavor. Pour on good pastry and bake.

MRS. G. W. LEONARD.

Cocoanut Pie

1-2 cup butter
1 heaping tablespoon flour
1 cup milk
5 eggs yolks
2 cups sugar
1 cup grated cocoanut
flavor with vanilla

Cook until thick; when cool fill cooked pie crust and cover with meringue made of three of the whites.

Egg Custard

4 eggs yolks
1 cup cream
1 tablespoon butter
1 cup sugar
1 teaspoon vanilla or nutmeg

Mix well. Pour on rich pastry and bake. Use whites for meringue.

MRS. J. S. RIDDLE, Athens.

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Foolish Pie

3 eggs whites beaten dry
1 cup sugar folded in
1 tablespoon vinegar added.

Bake 45 minutes in very slow oven. Slice fruit of any kind over it and cover with whipped cream.

MRS. CHAS. W. SARVER.

Butter Scotch Pie

1 egg
1 cup dark brown sugar
1 cup milk
3 tablespoons flour
2 tablespoons butter
3 tablespoons water
1-4 teaspoon salt
1 teaspoon vanilla

Mix and cook until it boils stirring constantly. Pour into baked pie crust and cover with meringue.

MRS. JOHN CAIN.

Baked Apple Rolls

Make a rich buscuit dough rolling it out to about 2-3 inch in thickness. Spread with thinly sliced apples laying apples horizontally on the dough. Sprinkle with cinnamon and sugar, dot over with pats of butter and roll up as a jelly roll. Cut slices 1 inch thick and place cut side down in baking pan about 1-4 inch apart. Pour 1 to 1 1-2 cups of caramel sauce over rolls and bake 25 to 30 minutes. Serve with caramel souce or cream.

Chess Pie

2 eggs yolks
1-2 cup milk
1 teaspoonful vanilla
butter size of walnut
1 heaping tablespoonful flour

Mix well and bake on rich pastry. Use whites for meringue.

MRS. J. CAL McGUIRE, Delrose, Tenn.

Peach Cobbler

1 quart peaches sliced
2 cups sugar
butter twice size of walnut
1 cup warm water

Line sauce pan with rich pastry pour in other ingredients and cover with top crust. Sprinkle with sugar and set in stove to brown.

MRS. J. M. CORDER.

Transparent Custard

4 eggs separated
1-4 cup butter
1 1-4 cups sugar
1 cup sugar
1-2 cup cream

Beat yolks, add butter (melted), and sugar, continue beating. Cook in double boiler until transparent. Remove from fire and add cream and vanilla. When brown add meringue and brown slowly.

MRS. THOS. FROST.

Molasses Pie

2 cups sugar
1 cup molasses
- cup warm water
2 tablepsoons corn starch
1 tablespoon butter
4 eggs

Boil until thick, flavor with vanilla; bake in crust.

GEORGIE JONES.

Date Tart

4 eggs beaten very hard together
1 cup sugar
1 heaping tablespoonful flour
2 teaspoonfuls baking powder
1 package dates cut small
2 cups pecans

Sift flour, sugar, and baking powder together and add to the beaten eggs. Roll dates in extra flour to prevent sticking together then add fruit and nuts. Bake in 2 layers in slow oven 30 minutes. Put layers together with heavy whipped cream.

MRS. J. H. McWILLIAMS.

A Delicious Sponge Roll

2 cups flour sifted, 8 times
2 level teaspoons baking powder
2 cups sugar sifted twice
6 eggs beaten separately

Beat yolks and sugar 30 minutes. 2 teaspoons vanilla to the beaten yolks add sugar, sift flour in and stir gently, add the stiffly beaten whites last. Bake in a large, lighty greased and papered biscuit pan.

For Filling

1 large cocoanut grated
4 large oranges, peeled and sliced
1 large can sliced pineapple chopped up

Turn out your sheet of cake on a board and while the roll is hot ice with plain icing. Sprinkle pineapple and cocoanut thickly over it, then roll up like jelly roll. Remove to platter and ice all over. Sprinkle cocoanut thickly, slice the oranges round and garnish the roll, slice and serve with Wine sauce.

Wine Sauce

1 cup wine diluted with—
1-2 cup water
2 cups sugar
1 tablespoon cornstarch moistened with water and added to the boiling wine
3 pieces of stick cinnamon left in long enough to flavor

Excellent.

MRS. HENRY WARTEN.

Date Pudding

1 cup dates chopped
1 cup pecans
1 cup sugar
4 tablespoons toasted bread crumbs
3 eggs beaten separately
1 teaspoon baking powder

Add egg whites last—bake 40 to 60 minutes. Serve with whipped cream.

MRS. W. T. SANDERS, JR.

Lemon-Banana Pie

- 2 bananas
- 1 cup sugar
- 1-2 teaspoon salt
- 2 tablespoons flour
- 3 tablespoons cornstarch
- 1-4 cup orange juice
- 2 or 3 eggs yolks
- 1 1-4 cups boiling water
- 1 lemon, juice and rind, grated
- 1 tablespoon butter

Mix sugar, cornstarch, flour and salt together. Add boiling water and cook directly over fire 1 minute, stirring constantly. Place in double boiler and cook 15 minutes. Add egg yolks slightly beaten and fruit juices. Add butter just before removing from fire. Cool slightly and add 1 banana sliced thin. Blend well. Pile in a baked pastry shell, then slice remaining banana over top. Cover with a meringue and brown in oven.

Raisin Pie—2 pies

- 6 eggs
- 2 cups sugar
- 3-4 cup butter
- 1 cup milk
- 3 tablespoons flour
- 1 teaspoon cinnamon
- 1 teaspoon spice
- 1 cup chopped raisins rolled in flour

Beat eggs separately add two whites to pies and four on top.

MRS. KELLY CHAMBERS.

Bisque Pie

1 pint milk
1-2 cup sugar
5 egg yolks
1 tablespoon corn starch
1-2 dozen stale macaroons, dried and crushed
1-4 lb. candied cherries
1-4 lb. crystalized pineapple
1-4 teaspoon of almond extract
1-2 teaspoon vanilla

Cook together the milk, sugar, egg yolks and corn starch moistened with a little cold milk to a thick custard, when cold add the macaroons dried and crushed, the cherries, and pineapple, mixed and cut fine and the flavoring. Pour on two shells of flaky rich pastry which have been baked on the outside of the pans, topped with a meringue made of the whites of the eggs beaten stiff with 10 tablespoons of sugar and 2 or 3 macaroons rolled fine and flavored with vanilla and almond and browned in a moderate oven. Serve very cold.

MRS. J. W. TILLMAN.

Chocolate Pies

4 eggs—yolks
1 1-2 cups sugar
3-4 cup sweet milk
1-2 cake Bakers Chocolate (or less if preferred
butter the size if an egg

Cook until thick and bake on crust. Beat whites with tablespoon of sugar for each white and put over top and brown. Flavor with vanilla.—2 pies.

MRS. M. W. RIVES.

Banana Cream Pie

3 eggs
1 cup sugar
3 level tablespoons flour
1 1-2 cups milk
1 rounding tablespoon butter
1-8 spoon salt
2 large bananas or 3 small

Separate and beat yolks, add sugar that has been sifted with flour and salt, pour in melted butter. Boil in double boiler till thick. Remove from fire and pour on pastry that has been previously baked. Slice bananas over the top, add meringue made of the 3 eggs whites and 4 tablespoons of sugar. Return to oven and bake until brown.

MRS. MARVIN KINZER.

Pineapple Pie

3-4 cup sugar
3 tablespoons flour
1 tablespoon corn starch
2 egg yolks beaten
pinch salt
Mix thoroughly, then add
1 cup grated pineapple
1 cup boiling water
2 tablespoons butter

Cook in double boiler until real stiff; beat rapidly in the whites of 2 eggs beaten to stiff froth. When cold put in baked pastry; serve with whipped cream.

MRS. C. L. MAYES, Munday, Texas.

Pineapple Custard

1 grated pineapple or
1 small can of crushed pineapple
6 eggs
1-2 cup milk
butter size of walnut
sugar to taste

Cook in double boiler till thick, put on pastry and serve with whipped cream.

Molasses Custard

4 eggs
1 cup molasses
2 tablespoons cornstarch
2 cups sugar
1 cup warm water
1 tablespoon butter

Flavor with vanilla. Boil until thick. Put in crust and bake.

MISS JANIE RUSSELL.

Molasses Pie

3 eggs beaten separately
1 cup sugar
1 cup molasses
1 cup sweet milk
3 tablespoonfuls cornstarch or flour
butter 3 times size of walnut
1 teaspoonful vanilla

Pour on good pastry and bake. Use whites of eggs for meringue.

MRS. C. T. CARTER, Nashville, Tenn.

Sweet Potato Pie

2 large potatoes
2 cups sugar
2 cups sweet milk
butter size of walnut
flavor with nutmeg

Boil potatoes, slice and lay in sauce pan that has been lined with a rich pastry. Layer of potatoes and layer of sugar till all is used pour in milk, add butter and nutmeg, bake in moderate oven.

MRS. D. G. ESTES

Caramel Pie

4 eggs beaten separately
2 cups sugar
1 cup butter
1 cup of jelly
1 tablespoon of vanilla

Stir yolks and sugar, cream butter, add jelly and vanilla. Beat well altogether and add whites. Bake in a single crust in slow oven.

This makes three small pies or two large ones.

MISS CARSON.

Chocolate Pie

6 eggs (reserve 4 whites for meringue)
3-4 cup butter
2 cups sugar
as much chocolate as liked

Cream sugar and butter as for the cake, add eggs then chocolate. 1-2 cup of the sugar is for meringue.

MRS. H. B. MALONE.

A Good Lemon Pie

1 1-2 cups sugar
5 tablespoons corn starch
2 1-4 cups boiling water
4 tablespoons flour
1-2 teaspoon salt
3 egg yolks

Combine these dry ingredients thoroughly to prevent lumping when the water is added. Pour over this mixture the boiling water, stirring constantly. Cook the mixture in a double boiler for fifteen minutes, stirring as it thickens. Even though it thickens much sooner than this, the fifteen minutes cooking is necessary to cook the starch thoroughly. Beat the egg yolks well and pour the cornstarch mixture into them slowly, while stirring constantly to prevent cooking the egg in tiny particles, which would give the filling a grainy texture. Return the filling to the double boiler and cook ten minutes longer. Remove it from the fire and add the grated rind of one lemon and 1-2 cup of lemon juice. When the mixture is thoroughly cooled pour it into the baked shell. Beat the three eggs whites to a stiff froth and add 6 tablespoons of granulated sugar one at a time, beating after each addition. Flavor the meringue with 1-2 teaspoon of vanilla. Heap the meringue on the cold filling.

MRS. J. W. TILLMAN.

Lemon Pie (two pies)

Pastry

1 1-2 cup flour
1-3 cup of lard
1-2 teaspoon salt
cold water

Caramel Pie

1-4 lb. butter
5 eggs yolks
2 rounding kitchen spoonfuls sifted flour
2 teaspoons of vanilla
2 cups sweet milk
2 cups sugar

Beat the yellows of the eggs till light, add 1 cup sugar, the flour and butter beat together, then add the milk. When well mixed set on stove to cook. Have an iron frying pan on the stove hot and caramelize 1 cup of sugar and add to the hot milk mixture. Cook until thick stirring all the time. When done add vanilla and pour into the previously baked pie crusts. Make meringue of the five whites, adding 1 tablespoon sugar for each egg, 1-4 spoon of baking powder and vanilla. Pile on pies and brown in hot oven.

MRS. P. W. HENDRICKS.

Filling

2 cups sugar
2 cups boiling water
4 eggs yolks
8 tablespoons flour
6 tablespoons lemon juice

Mix sugar and flour. Beat eggs slightly. Add water gradually to dry ingredients. Then eggs and lemon juice. Cook until jelly-like in consistency.

Beat whites until dry then add 1-2 cup of sugar gradually. Cook pastry, fill with jelly and cover with meringue and cook 8 minutes in moderate oven.

FRANCES WOODRUFF.

Butter Scotch Pie

1 egg
1 cup milk
2 tablespoons butter
1-4 teaspoon salt
1 cup dark brown sugar
3 tablespoons flour
3 tablespoons water
1 teaspoon vanilla

Mix and cook until it boils, stirring constantly. Pour into baked pie crust and cover with meringue.

MRS. JOHN CAIN.

Caramel Pie

2 cups sugar
1-2 cup butter
1 cup sweet milk
5 eggs
1 cup water

Brown 1 cup sugar and dissolve in cup water. Use 4 yolks and 1 whole egg per pie. Add other ingredients. Cook in double boiler until done. Spread on baked rich pastry add meringue.

MRS. OCE STRAINE, Delrose, Tenn.

Chocolate Pie

3 eggs
1 cup sugar
2 tablespoonfuls flour
1-4 cup chocolate and—
1 tablespoonful butter melted together
2 cups sweet milk
1 teaspoonful vanilla

Cream eggs and sugar, add chocolate and butter. Let milk come to boil and stir into mixture set on stove and cook until thick. Pour on baked pastry, add meringue and brown.

MRS. WM. M. DUPREE.

Pastries

Pastry

1 1-2 cups sifted pastry flour
1 teaspoon salt
1-4 teaspoon baking powder
1-2 cup shortening
cold water

Sift dry ingredients together, add fat, working it in lightly with a fork or spatula until mixture looks like coarse meal. Add water little at a time (about 4 or 5 teaspoons) until sufficient es added to make a stiff paste. Roll out on a slightly floured board to about 1-8 inch thick. Use a light motion in handling rolling pin and roll from the center outward.

Hot Water Pastry

2 cups flour
1 teaspoon salt
1-2 teaspoon baking powder
1-2 cup lard
6 tablespoons boiling water

Good Pastry

1 1-2 cup flour
7 level tablespoons lard
1-2 teaspoon salt
1-2 teaspoon Royal Baking Powder
4 tablespoons cold water

Never Fail Pastry

1 1-2 cups sifted flour
1-4 teaspoon salt
1-4 teaspoon baking powder
1-3 cup shortening
1-4 cup cold water

Sift flour before measuring. Use the exact measurement of each thing.

Timbale Cases

Beat two eggs, slightly, with one-fourth a teaspoon of salt; add, alternately, one cup of milk, and about one cup of flour, and beat until the mixture is smooth throughout. Have ready a kettle of hot fat; set the timbale iron to be used into the fat to heat; when hot, dip the iron into the batter, not allowing the batter to come over the top of the iron. Return to the hot fat, seeing that the fat comes well above the iron. Cook twenty-five to thirty-five seconds; then tilt the iron to remove all fat; remove the case with tissue paper and set on paper to drain.

Ices and Cold Deserts

Delicious Ice

6 oranges, juice
4 lemons, juice
1-4 lb. almonds chopped
1 bottle maraschino cherries and juice
1 can sliced pineapple, cut up
1-4 lb. Chrystalized cherries
2 cups sugar, 4 cups water

Boil sugar water, when cold add other ingredients and freeze quickly.

MRS. FULKS

Apricot Ice Cream

1-2 gallon cream
1 cup sugar
1 can of apricots
Juice of one lemon
1 tablespoon gelatine

Make a syrup of sugar and lemon juice, dissolve gelatine, add syrup and gelatine to cream. When half frozen stir in mashed apricots sweetened and freeze hard.

Milk Ice

1 quart milk
Juice of 4 lemons
1 -2 cups sugar

Heat milk and sugar, partially freeze then add lemon juice and freeze rapidly till a smooth velvet cream.

MRS. FULKS

Tutti-Fratti Ice Cream

Make custard of:
6 egg yolks
2 pints fresh milk and sugar to taste
pour this custard hot on
1 teacup of raisins
1 lb. almonds ground

1 teacup strawberries preserves flavor with vanilla, let cool then freeze. When partly frozen stir in 3 pints whipped cream sweetened. Continue freezing.

MRS. TILLMAN

Lemon Milk Sherbet

3 lemons
3 cupfuls sugar
3 pts. sweetmilk

remove from fire and stir in the junket tablet and vanilla. Let stand undisturbed in a warm room until the mixture jellies. Chill and freeze.

MRS. F. H. ARMSTRONG

Ice Cream

1 quart fresh milk
2 1-2 cups sugar
2 tablespoons corn-starch
4 egg yolks
1 tablespoon gelatine

Boil 2 minutes; dissolve gelatine add, cool, flovor, add milk to make 1 gallon. When put into freezing—can add egg whites beaten to a stiff froth.

GEORGIA JONES

Pineapple Sherbet

1 large can of grated pineapple
8 lemons
2 1-2 cups sugar
1 cup cream or rich milk
6 whole eggs
1-2 gallon water

Boil sugar and water 5 or 6 minutes. Let cool, add lemon juice. Beat yolks of eggs well. Add cream then the well beaten whites. Turn into freezer and when partially frozen add your pineapple and finish freezing.

MRS. T. B. NETTLES

Junket Ice Cream

1 cup heavy cream
1 qt. milk
1 cup sugar
1 junket tablet in, dissolved
1 tablespoon cold water
1 tablespoon vanilla

Heat cream, milk and sugar until just luke warm; remove from fire and stir in the junket and vanilla. Let stand undisturbed in a warm room until the mixture jellies. Chill and freeze.

Apricot Mousse

1 can apricots mashed fine in the syrup, 1 pint cream whipped, sweetened and flavored with vanilla, 3 eggs whites beaten stiff and added to cream, then fold in fruit. Put in mold pack in ice and salt for about four hours.

MRS. W. G. MARTIN

Maple Parfait

6 egg whites beaten stiff
1 cup maple syrup
1 pint whipped cream

Beat eggs stiff, add maple syrup; boil in double boiler until eggs coat spoon. Take off fire and beat until cool. When cool beat cream and pour into mixture. Pack in ice cream freezer 2 hours and serve in parfait glasses.

MRS. D. D. PATTON, Carrollton, Ala.

Make lemonade of 6 lemons

2 1-2 cups of sugar
1-2 gallon of water, add,
1 tablespoon of gelatine dissolved in
1-2 cup water
1 pint of cream and whites of 2 eggs

Whip cream and beat eggs to stiff froth and add to lemonade when it begins to freeze.

MRS. GEO. WOOD

Cream Custard

3 egg yolks
1 cup sugar
1 teaspoonful cornstarch
1-4 cup sweetmilk
Butter size walnut

Beat eggs well, add other ingredients and beat hard for ten minutes, pour on good pastry and bake. Use white for meringue.

MRS. ADA L. GRIFFIS

Fruit Parfait

1 3-4 cups sugar
1-2 cup orange juice and pulp
2 1-2 cups cream
1-2 cup Marachina cherries cut fine
1 teaspoon extract
1-2 cup grated pineapple
1-2 cup water
1-4 cup lemon juice
4 egg yolks

Boil sugar and water 5 minutes, stir into well beaten eggs, when mixture is cold add fruit and juice. Whip cream stiff, fold in and freeze.

MRS W. R. HIGHTOWER

Raspberry Fluff

1 cup marshmellows
1 cup whipped cream
1 pint berries

Cut marshmellows very fine. Add whipped cream and berries. Pack in ice and chill. Serve with whipped cream.

MRS. EUGENE HORTON

Charlotte Without Egg

1 1-2 tablespoons gelatine in
1-3 cup cold milk, dissolved in
1 cup scalding hot milk, add
1-2 cup sugar (scant)

Stir until dissolved, add vanilla and stir over ice and water until the mixture begins to thicken. Then fold in 1 1-2 cups of whipped cream. When the mixture holds its shape fill the mold.

Caramel Junket

1 pint milk
5 tablespoons sugar
Caramilized 1-2 teaspoon vanilla
1-2 junket tablet dissolved in
1 tablespoon cold water

Heat milk until luke warm. Add 4 to 5 tablespoons water to the caramelized sugar and cook to a thick syrup. Add to milk and cool to luke warm. Add vanilla and when sugar is dissolved, add junket tablet which has been crushed fine and dissolved in cold water.

Pour immediately into sherbet glasses and allow to stand in a warm room until thickens, then place in refrigerator until ready to serve. Garnish with whipped cream and a little red jelly.

Candied-Colored Apples

Peel, core, candy and color red your apples. When cold stuff center with cream cheese and nuts mixed with whipped cream. Serve on lettuce with dressing of whipped cream and mayonnaise mixed in equal parts.

Vanilla Parfait

2 cups sugar
3-4 cup of water
Whites 6 eggs
1 quart cream whipped

Process: Boil sugar and water until it spins a thread and pour over stiffly beaten whites. When cold, add whipped cream and vanilla. Pack in mould for about 4 hours. Fruit and nuts can be added.

Strawberry Mousse

1 qt. strawberries
1 pint sugar
1 tablespoon Knox Gelatine
1 qt. cream whipped

Mash and strain berries, add sugar and let stand on ice 2 hours, add gelatine previously soaked in 1-4 cup cold water and dissolved, 1-3 cup boiling water, set mixture, into vessel of ice water and stir until it begins to thicken, add whipped cream and pour into mold. Cover mold, coat the edge with melted butter to exclude salt. Pack in ice and salt for 4 hours. When ready to serve wipe off all water and salt dip for a moment in warm water to turn out on flat dish.

MRS. LEON P. CARTWRIGHT

Pineapple Compote

1 medium size pineapple
Sugar syrup
Stale sponge cake
3 bananas
Grated nutmeg
Nut meats

Slice, then pare the pineapple removing all eyes. Cook until tender in a thick syrup. Simmer the sliced bananas in the same syrup. Arrange in alternate layers in a dish. Sprinkle each layer with a little nutmeg. Sprinkle over the top some nut meats. Serve with cream and cake. Cherries and pineapple are fine combined in a compote. The dish may be lined with slices of stale sponge cake before the fruit is put in.

FRANCES SNOW PRYOR

Orange Ice

The juice of 12 oranges
1 pt. sugar
The juice of 2 lemons
2 tablespoons Knox gelatine
1 quart boiling water

Dissolve gelatine in 1 cup of cold water, let stand a few minutes, then add to the boiling water. Remove from fire and when cold, add orange and lemon juice. Freeze. This makes 1 gallon. If freezer is not quite full add more water and sugar.

MRS. T. B. NETTLES

Delicious Ginger Ice Cream

Scald 1 quart milk, mix 2 level tablespoons cornstarch with 1-2 cup sugar and stir with the hot milk, stir constantly until the mixture thickens, then let cook stirring occasionaly for 10 minutes. Beat 3 eggs and add a few grains of salt and 1-2 cup sugar, mix thoroughly, add a little of the hot mixture and when well blended stir with the rest of the mixture. Stir until the eggs seem to set, then strain. When cold add 1 pt. cream and begin to freeze as usual, when nearly frozen, add 1 cup of preserved ginger, cut very fine and mixed with 3-4 cup of ginger ale. Finish freezing and let stand 1 hour to ripen.

MRS. J. W. TILLMAN

Orange Ice

Boil 1 qt. of water and 2 1-2 cups of sugar ten minutes, strain and add juice of 6 oranges and 1 lemon. Cool and freeze.

MRS. GEO. WOOD

Marshmallow Loaf

4 egg whites
1 tablespoon gelatine
1-2 cup cold water
1 cup sugar
1-2 cup hot water

Beat eggs until very stiff. Dissolve gelatine in hot water, stir in eggs and sugar then cold water, beat well and divide in three parts. Flavor each part differently, color one part with melted chocolate, one pink and the other leave white. Dust a loaf bread pan with powdered sugar, put in dark part, sprinkle with nuts, add white part, more nuts, lastly pink. Serve in slices with whipped cream.

MRS. R. W. HANSON

Sherbet

Cream Mousse

Whites 3 eggs
1 qt. cream and
3-4 cup sugar whipped until thick

Flavor with fruits or vanilla. Put in moulds and pack in ice. Let stand 3 hours.

MRS. BINFORD

Cream Cherry Charm

Place a layer of fresh vanilla wafers in bottom of medium size bowl, cover with a layer of whipped cream, sprinkled with sugar. Add to the cream a drop at a time, a teaspoon of homemade cherry preserves, another layer of wafers, whipped cream and cherries and even a third may be added. Serve as soon as made.

MRS. J. H. DONNELL

Charlotte

- 2 eggs
- 1 cup sugar
- 1 package gelatine
- 2 cups of milk
- 1 can grated pineapple
- Whipped cream

Beat the yellows well, add the sugar and beat some more. Soak gelatine in a little cold water a few minutes and add just enough boiling water to dissolve it, thoroughly; add the milk to gelatine, stir well, and put this into bowl containing sugar and eggs; let stand until it begins to thicken, then add pineapple, stiffly beaten whites and whipped cream. Set in cool place to harden.

MRS. W. W. SIMMONS

Strawberry Shortcake De Luxe

- 1-2 cup sugar
- 2 large tablespoons of butter
- 2 eggs
- 3 teaspoons baking powder
- 2 cups of flour
- 1 cup milk

When cool cut thru the middle and place crushed strawberries with sugar. Put strawberries on top. Pour over this a rather thick custard that has been cooled. place whipped cream on this and top it all with a thick meringue made from the whites of eggs used in the custard, that has been browned in over and cooled. This may be varied with fruit in season.

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Jellied Rice Mold

1-2 cup rice
2-3 cup sugar
1 qt. milk
Grated rind of 1 orange
1 teaspoon salt
1 tablespoon gelatine

Cook rice in 2 cups of milk in double boiler, adding a little more milk if necessary. Add grated rind and salt and cook until grains are tender. Add sugar and remainder of milk and when hot add gelatine softened in cold water. Put in a cold place and when mixture begins to thicken turn into a mold. When stiffened, turn out and serve plain or with soft cooked custard.

A Good Charlotte Russe

6 egg yolks
1 cup sugar
1-2 box gelatine
1 pint sweet milk
1 pint double cream
1 teaspoon vanilla

Soak gelatine in 1-4 cup cold water. Beat yolks in sugar very light. Put milk in double boiler and when hot add sugar and yolks gradually, then stir in gelatine, cook until thick, stirring all the time, when taken from fire strain and whip until cool. Fold in whipped cream, flavor with 1 teaspoon vanilla. Turn in mould. Serve with lemon gelatine to which has been added small bottle marchino cherries and juice. Put a slice of charlott on plate and put small cuts of the gelatine around it.

Fruit Charlotte

1 pt. double cream
1 cup sugar
Green cherries
Marchmallows
Blanched almonds

Whip cream stiff, stir in the sugar gently, add vanilla, green cherries, cut marchmallows, and chopped nuts. Serve in stem glasses with cake.

Charlotte Russe

1 qt. cream
8 egg whites
1 tablespoonful gelatine
1 teaspoonful vanilla
1 1-2 cups sugar
One third cup cold water

Whip cream and sugar together fold in stiffly beaten whites of eggs, soak gelatine in cold water and dissolve with two thirds cup boiling water. Add to above mixture and set on ice.

MRS. R. L. MALONE

Orange Loaf

Juice of two oranges
Juice of one lemon
1 cup sugar

Yolks of three eggs. Cook this together until it thickens. Remove from stove and stir in 1 tablespoon of gelatine previously dissolved in water. When cool stir in the well beaten whites of eggs. Set aside to mould. Serve with cream, whipped.

MRS. THOS. FROST

Charlotte Rousse

- 1 qt. cream
- 1 cup sugar
- Whites of 8 eggs
- 1 package of gelatine
- 1-2 lb. maccaroons
- 1 large sized can of sliced pineapple

Whip the cream and add the stiffly beaten whites of eggs, add 1-2 cup of cold water to gelatine, let stand 10 minutes then add 3-4 cups of hot water to this. Boil 10 or 15 minutes, add sugar, take off, let cool and then pour over whipped cream and eggs stirring gently. Grind macaroon and slice pineapple in small pieces and serve with whipped cream, flavor with vanilla or wine.

MRS. HENRY WARTEN

Charlotte Russe

- 6 egg whites
- 1 cup white sugar
- 1 cup of boiling water
- 1-4 teaspoon of lemon extract
- 1 pint pure cream
- 1 envelope Knox gelatine
- 1 teaspoon of vanilla

Whip cream, beat eggs to stiff froth, add sugar, slowly to whites, dissolve gelatine in boiling water, stiring until milk warm, mix eggs and cream, then pour gelatine gradually; stirring flavoring in last. Put in mold and in cool place to congeal.

MRS. GEO. WOOD

Cream Puffs

1 cup water

1 cup sifted bread flour

4 level tablespoons butter

4 strictly fresh eggs

Place the water and the butter in a small saucepan over moderate heat and when the water is hot and butter melted add the flour. Stir until the mass clears from the sides of the pan and looks like putty. Scrape this into a round bottomed bowl and when partly cooled add the eggs, one at a time beating after each egg is added until the paste is smooth. At the last beat the mixture 5 minutes by the clock. When paste is cold cover bowl and set in the ice box until the paste stiffens. This will require several hours, it can stand over night. This amount will make 8 large puffs. When paste is chilled shape the puffs with a tablespoon dipped in cold water, a knife or the finger tips can be used to form the puffs higher in the center. After shaping the puffs on the pans let them stand in a cool place until the surface of the paste has hardened so that it can be touched with a finger tip without sticking. It will require about two hours or more to reach this stage. Do not try to hasten matters by placing the pans in the ice box as the moisture will soften the paste. Use heavy shallow baking pans, preferably aluminum. Do not grease them, but after warming the pans in the oven rub them with a piece of paraffin and let them cool before using. This leaves the bottom of the pastry crisp. Bake in a hot oven (400 to 500 degrees F.). Fill with whipped cream sweetened and flavored.

Macaroon Pudding

4 eggs

1-2 cup sugar

1 dozen Macaroons

1 envelope of Knox gelatine

1-2 cup cold water

1 pint sweet milk

Beat yolks with sugar until light, stir into hot milk. Soak gelatine in cold water until stiff, stir this into custard. Line bowl with macaroons. Have whites beaten stiff, stir into custard. Pan all your macaroons and let congeal. Serve with whipped cream.

MRS. EUGENE HORTON

Strawberry Shortcake

1 qt. strawberries
8 tablespoonsfuls sugar
Pastry
2 cups flour
4 tablespoonfuls sugar
4 teaspoonfuls baking powder
1-4 teaspoonful salt
4 tablespoonfuls lard
3-4 cup sweetmilk

Mix well, roll 1-2 inch thick cut in small squares and bake until brown. Split and butter, add berries then top crust more berries and whipped cream.

MRS. ROY MALONE

Apple Float

3 cups stewed apples
1 1-2 cups sugar
4 egg whites

Mash apples through fine vegetable strainer, add sugar and eggs beaten stiffly. Serve with rich cream.

MRS. D. G. ESTES

Individual Apple Dumplings

Line muffin rings with pastry, fill each with apples cut in small pieces. Put in a spoon sugar and generous piece of butter. Set at bottom of stove and bake. Serve with whipped cream or hard sauce.

MRS. LAURA CHANDLER

Meringue Shells That Are Not Sticky

Put into the upper part of a double boiler 1 cup of granulated sugar, a small pinch of salt, and the unbeaten whites of 3 eggs. Fill the lower part of the double boiler with rather cool water, set over the fire, and keep beating with a Dover beater until the mixture is firm enough to hold its shape. This should be before the water in the outside part boils and it is best it should not quite boil. When the sugar and eggs are the right consistency lift out the upper boiler, set into a pan of cold water and go on beating for 3 minutes. Then shape with a pastry tube into shell forms, on waxed paper, pinned on a smooth board and bake as usual in a quite cool oven.

MRS. TILLMAN.

Pickels and Catsups

Sweet Cucumber Pickle

3 gallons brine cucumbers (sliced thick)

6 lbs. sugar
1-2 gallon apple vinegar

Put all together and boil for ten minutes then put in 5 cents worth cellery seed, 5 cents worth white mustard seed, dash of cloves, stick cinnamon, mace and fresh orange peel. Take soft heads from cloves; let boil a few minutes and can. Re-heat the syrup and pour over pickle for several successive mornings.

MRS. HENRY WARTEN

Minnie Lee's Cucumber Pickle

Slice brine cucumbers 1-2 in. thick. Soak in cold water till brine is out. Put in kettle between graps or butter bean leaves and cover with cold alum water. Boil in this 15 minutes. Remove from this and boil in hot ginger tea 15 minutes.

Syrup For Pickle

1 gallon vinegar deluted if too strong
3 lbs. sugar

Clove, mase, stick cinnamon. Boil cucumbers in this until tender enough to stick a straw through. Can and let stand several days, before using. Delicious.

MRS. R. H. RICHARDSON

Mrs. Geo. Houston's Peach Pickle

7 lbs. peaches
3 pts. sugar
1 pt. vinegar

Let peeled fruit stand in sugar and venegar all night, cook until peaches are tender, remove then and add spices to syrup and let it boil until it thickens.

Sweet Pickle Peaches

7 pounds peaches
3 pounds sugar
1 pint good vinegar

In stone jar place layer of fruit cover with sugar; repeat until all is used, pour on vinegar. Cover with cloth, let stand 3 days. Put in kettle, boil until can pierce fruit with straw. Add any spices desired.

MRS. ALICE JONES

Spanish Pickle

18 large fresh cucumbers sliced thick
2 or 3 dozen small onions. (let soak in salt all night
then put in)
2 oz. white mustard seed
1 oz. tumeric
1 oz. cellery seed
2 heads cabbage cut coarse
1-3 box mustard
2 lb. sugar
1-2 gal. vinegar

Let boil a few minutes then can.

MRS. H. B. MALONE

Mrs. Ada Farmer's Chow Chow Pickle

4 qts. green tomatoes
1 qt. onions
1 qt. cucumbers
2 heads cabbage
1 lb. white mustard
1 lb. celery seed
Tumeric

Cut up fine, let stand in brine 24 hours. Then boil 10 minutes and drain dry in bag.

Juice For Pickle

6 tablespoons dry mustard
1 1-2 cup sugar
1 cup flour
2 qts. vinegar
1 pt. water

Mix flour in 1 cup of vinegar, boil the vinegar and water, stir in the paste, cook to a soft custard. Put in pickle, let come to a boil, seal. Excellent.

MRS. R. H. RICHARDSON

Mustard Pickle

1 gallon vinegar
1 cup salt
1-2 cup ground mustard

Wash and pack fresh cucumbers in stone jar, pour over the above, let stand 3 weeks; then ready for use.

MRS. C. L. MAYES, Munday, Texas

Raisin Pickle

2 lb. raisins
5 lb. green tomatoes
4 lb. sugar, enough vinegar to cover. Slice tomatoes, sprinkle with salt and let stand all night. Scald in alum water then drain and put them in cold water. Boil sugar and vinegar, skim, add tomatoes and a little mace and cinnamon, boil until it looks clear like citron, add raisins and let boil just long enough for raisins to become plump.

Miss Carrie Maple's Green Tomato Sweet Pickle

7 lbs. green tomatoes sliced
3 qts. vinegar
4 lbs. sugar
1 lb. seeded raisins
Whole all-spice, cloves and cinnamon tied in thin cloth
1-2 cup lime in 2 gal. cold water

Let sliced tomatoes stand in lime water 24 hours. Put in kettle all of the ingredients and boil 2 hours. Just Before removing from the fire add the raisins. Seal hot.

IMOGEN HAYNES RAWLS

Green Tomato Pickle

1 gal. green tomatoes
3 lbs. sugar
1 pt. vinegar
1 tablespoonful spices in bag

Boil tomatoes tender in water, drain, add other ingredients and cook 30 minutes after it strikes boil. Can and seal.

MRS. J. M. CORDER

Mixed Chopped Pickle

1-2 gal. each of cabbage, cucumbers, green tomatoes, green apples, (peeled) and vinegar
Green pepper to taste either hot or sweet
1 pt. onions, if desired, if only flavor is wanted use 1 medium size onion
3 cups sugar
1-2 teaspoonful salt
1 heaping tablespoonful spices tied in bag

Put all on stove except cucumbers and apples, let boil 30 minutes then add them and boil 5 minutes. Can and seal.

MRS. CHAS. BEASLEY

Cucumber Pickle

Put fresh cucumbers in brine of 1 cup salt, 1 gallon water. After 24 hours boil enough vinegar to cover cucumbers, put cucumbers in, let boil 5 minutes, remove, pack in jars.

Bring to boil
4 cups sugar
1 pint good vinegar

Pour over cucumbers and seal.

MRS. ALICE JONES

Pepper Relish

1 dozen green sweet peppers and four red sweet peppers. Three large onions cut up fine and pour boiling water over enough to cover and let stand 15 minutes. Drain and add 2 cups of vinegar, 2 cups of sugar, 3 tablespoons of salt. Boil 15 minutes and bottle and seal.

MRS. EARL STOVER

Mrs. Joe Russell's Ripe Tomato Pickle

1 gal. ripe tomatoes, sliced
1 gal. cabbage chopped
1-2 gal. onions sliced
12 green peppers, sweet
1-2 gal. vinegar
4 lbs. sugar
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon cloves
1 teaspoon ginger
2 tablespoons celery seed
2 table spoons tumeric

Put tomatoes, cabbage, onions, pepper and one cup salt in a sack and let drain over night. Add vinegar and seasoning to pickle and let boil 1 hour.

Mrs. Jane Moore's Hyden Salad No. 2

1 gal cabbage
1 gal. green tomatoes
1 pt. green peppers(seeds removed)
1 qt. onions (chopped fine)
3 lbs. sugar
5 tablespoons full of mixed mustard
2 table spoons ginger
1 tablespoon cinnamon
1 tablespoon cloves
1 tablespoon mace
3 ozs. of tumeric
1 oz. cellery seed

Grind all vegetables, press out water, sprinkle tomatoes well with salt and let stand a while. Mix all together, cover with good vinegar and boil slowly until done. A teacup full of salad oil added is a great improvement.

Hyden Salad No. 1

1-2 gal. cabbage
1-2 gal green tomatoes
1-2 gal green tomatoes
1 pt. onions
8 hot green peppers
2 lb. sugar
1 table spoon mustard
1 table spoon tumeric
1 tablespoon ginger
3 tablespoons cinnamon
2 tablespoons allspice
1-2 gal. vinegar

Grind all vegetables seperately and press out all water, this to be done before measuring. Sprinkle tomatoes well with salt and let stand a while, about 30 minutes. Then mix all well together. Cook until thoroughly done. Remove seed from peppers.

MRS. LAURA CHANDLER, By request

Dill Pickle

Select one hundred firm cucumbers, best about half grown. Soak in cold water over night. Wipe dry and fill sterilized half gallon jars half full, then add a layer of dill after which fill jar with cucumbers. Place two small red peppers on top.

Take five quarts of water, one quart of vinegar and one and one half cupful of salt, boil together and pour hot into jars. Seal air tight.

This quantity will fill about six half gallon jars.

Mrs. D. E. KELLY, Jeff, Ala.

Un-Cooked Ripe Tomato Relish

1 pk. ripe tomatoes, cut fine
6 onions ground
4 sweet red peppers, ground
1 cup horse radish
2 cups celery, ground
1 cup sugar
1 tablespoon salt
3 oz. mustard seed
2 ozs. powdered cinnamon
3 pts. vinegar

Put ground vegetables in a bag and drain well, reject the juice, mix every thing and can, do not cook, will keep for years.

MRS. HENRY MALONE

Green Tomato Catsup

2 1-2 gal. green tomatoes
8 pods green pepper
1 qt. vinegar
7 teacups sugar
Heaping tablespoonful spices, in bag

Slice tomatoes and pepper, cover with 2 single handfuls of salt, put in sack and let drip over night to destroy green taste. Add vinegar and sugar, cook until thick, can and seal.

This is excellent with fresh meats. Be careful about cutting pepper for it will burn the hands.

MRS. CHAS. BEASLEY

Corn Salad

18 ears of corn cut and scraped
1 head of cabbage ground
4 large onions
3 red peppers chopped fine
1 1-4 lbs. sugar
3 table spoons mustard
2 table spoons salt
2 table spoons celery seed
3 pts. vinegar

Boil 15 minutes and seal while hot.

MRS. ROSS

Pepper Hash

12 large white onions
12 red peppers (hot)
2 cups sugar
2 qts. vinegar
12 green peppers (hot)
1 small head cabbage
2 table spoons salt

Put all through chopper and cover with boiling water, let boil five minutes, drain, cover with boiling water and let boil ten minutes, drain, add vinegar and other ingredients, boil half an hour and can.

MRS. HENRY WARTEN

Cucumber Catsup

1 qt. grated cucumbers
3 large onions grated

Vinegar, salt, cayenne, pepper and horse radish to taste. Put in small bottles. No cooking at all. Tested.

Mixed Pickle

2 qts. sliced tomatoes
2 qts. sliced cabbage
2 qts. sliced onion
2 qts. cucumbers

Sprinkle with salt and let drain overnight, next morning add 4 cups sugar, 1 box mustard, 1 tablespoon celery seed, 2 qts. vinegar, 2 tablespoons tumeric, 1-2 cup flour. After it cooks awhile mix well and let cook 20 minutes. After it begins to boil add four just before it is done. Stir constantly.

MRS. IDA BATTE

Mexican Chilli Sauce

1 pound tomatoes cut fine
3 onions cut fine
1-2 cup sugar
1-2 cup vinegar
1 teaspoon salt
1-2 teaspoon each celery seed
and pulverized cloves
Red pepper to taste

Boil about 1 hour or until thick.

GEORGIE JONES

Tomato Catsup

10 large tomatoes
8 teaspoonfuls salt
1 tablespoonful sugar
Dash of cayenne pepper
1-2 cup vinegar
1 teaspoonful cloves and allspice mixed

Force tomatoes through vegetable strainer, add other ingredients putting spices in bag to prevent making the catsup dark, cook until thick, can and seal.

MRS. CHAS. B. BEASLEY

Beverages and Preserves

Blackberry Wine

1 gal. berries
1 qt. boiling water
Sugar

Pour boiling water over berries and let stand 24 hours, strain and put 3 lbs. of sugar to each gal. of juice; let it stand until it stops fermenting. Strain and bottle.

MRS. W. P. CHANDLER

Fruit Wine

1 lb. raisins
1 lb. prunes
1 lb. evaporated peaches
3 lbs. sugar
1 gal. water
1 cake Fleishman's yeast

Let stand one month and strain.

MRS. L. A. GRAY

Boiled Coffee

1 cup coffee ground
1 egg white
1 cup cold water

Mix ground coffee and egg white, stir in the cold water. Pour over this 4 cups of boiling water and let boil 3 or 4 minutes. Set on back of stove and add 1-4 cup of cold water. Stop the spout of coffee pot.

Lemonade

3 cups sugar
6 cups water
1 cup lemon juice

Make a syrup by boiling sugar and water 12 minutes then add lemon juice. Bottle and keep on ice, to be used when needed by diluting with ice water.

Grape Juice

4 cups grapes, be sure they are dead ripe
2 cups sugar
1 gal. boiling water

Mash grapes add sugar, pour in water and let stand in stone jar until grapes begin to come to top. Strain, allow to come to boil, can and seal.

MRS. ROY MALONE

Grape Wine

Ripe grapes any kind, pick and crush in earthen jar. Add 1 pt. boiling water to 1 gal. pulp; let stand to ferment 46 hours, with cheese cloth cover. Then strain through cheese cloth into earthen or vessel with large top which will take 12 hours. Do not squeeze and do not use metal vessels. When strained add 3 lbs. granulated sugar to each gallon juice. Let stand until scum comes to top, skim occasionally. Put in vessel and keep loosely covered to allow gas to escape.

MRS. NEWTON H. WHITE, Wales, Tenn.

Blackberry Acid

6 gal. of berries
1 qt. boiling water
2 1-2 ozs. tartaric acid

Let stand for 36 hours, strain and put measure for measure of sugar.

MRS. SPARKS

A Lemon Drink

4 lemons
1 orange
Crushed mint
3 bottles ginger ail and an equal amount of charged water

Canned Beans

3 qts. water
1 pt. vinegar
1 cup sugar

Cook 50 minutes, enough beans for the water to cover.

MRS. IDA L. BATTE

Grape Juice

1 gal. grapes
3 pts. water

Let come to boil, strain through cloth, sweeten to taste, return to fire and let cook 5 minutes, strain again, pour in the bottles or pint jars and seal.

Date Roll

1 pkg. dates, seeded
1 cup pecans
2 cups sugar
1 cup sweetmilk
Butter the size of a large hen egg

Boil sugar, butter and milk together to make a hard ball when dropped in cold water. Have nuts and dates cut in medium size pieces and when the candy is done stir into the syrup till stiff, then pour on a towel wet in cold water, and wrung dry as possible roll the size you want, let stay rolled in the wet towel till cold then slice in thin slices. Flavor with vanilla.

MRS. P. W. HENDRICKS

Pear Marmalade

5 lbs. pears
4 lbs. sugar
1 lemon
1 can grated pineapple

Cut pears in strips and proceed in the usual way.

Cocoanut Candy

To 1 egg white beaten slightly, add
4 cups granulated sugar and
1 cocoanut, ground

Moisten with milk of cocoanut and if not sufficient add a little cold water. Place on fire, stirring frequently. Let boil to soft ball stage, When dropped in cold water. Remove to warm place where it will not cook. Put a spoonful at a time in a small sauce pan and beat until creamy, drop on oil paper.

Stuffed Figs With Marshmallows

1 pound pulled figs (whole figs in bulk)
1-2 pound marshmallows
1 cup grape juice
1-2 cup sugar

Wash the pulled figs; put them in the top of a double boiler while wet. Put them over the fire and steam for one hour. Take out one at the time and make an incision from the blossom end; dip the marshmallows into grape juice and press it into the fig. Close and roll the fig in Granulated sugar and set on a platter to dry. The marshmallows swell so the figs are a natural size.

MRS. C. L. HENDRICKS

Karo Fudge

2 squares or ounces chocolate
1-2 cup sweetmilk
2 cups granulated sugar
1-3 cup Karo syrup
2 tablespoonfuls butter
1 teaspoonful vanilla

Mix all ingredients except flavoring and cook slowly stirring to keep from sticking, cook until it makes soft ball in cold water, remove from stove, add vanilla, cool a little and beat until ready to set. Pour into buttered pan and cut into squares when almost cold. After actual boiling begins takes about 4 minutes to cook.

MRS. W. J. HOLT, Wales, Tenn

A Delicious Punch

3 cups sugar
2 cups water
2 cups strawberry juice
1 cup pineapple juice
1-2 cup orange juice
1-2 cup lemon juice
1 qt. cold water

Boil the 3 cups of sugar and 2 of water. Cool and add juices and qt. of cold water. Chill for several hours and serve in a punch bowl poured over 1 qt. of orange sherbet.

MRS. TILLMAN

Orange Marmalade

4 oranges
2 lemons
2 grapefruits

Grind, measure fruit and put three times as much water. Stand over night. Boil 10 minutes, then let stand twenty-four hours. To every lb. of fruit put a little less than lb. of sugar (10 to 12.) Boil 2 hours or until it jellies.

MRS. W. T. SANDERS

Candies

Pulled Candy

3 cups sugar
1 cup water
1-3 cup vinegar

Cook until brittle in water. Pour in three plates, pull with tips of the fingers.

MRS. J. H. McWILLIAMS

Chocolate Candy

3 tablespoons butter
2 cups sugar
1 1-2 squares Baker's Chocolate
3-4 cup hot water

Melt the butter and add other ingredients. Stir until mixture begins to boil. Cook until it begins to pop (generally about six mixtures after mixture begins to boil.) Do not stir. Add a few drops of flavoring. Remove from the fire and let it sit until nearly cold, then beat vigorously until very stiff.

MISS FRANCES NELSON

Chocolate Fudge

2 cups sugar
3-4 cup caro syrup
1-4 cup butter size of walnut

Cook till hard, when tried in water. Have whites of 2 eggs beaten stiff and beat into this.

MRS. J. H. McWILLIAMS

Caromel Candy

1 cup browned sugar
3 cups sugar, (white)
1 cup sweetmilk
1-2 teaspoon salt
2 tablespoons butter
1 1-2 cup chopped pecans

Put 3 cups sugar, milk, salt, butter in another pan. When thoroughly dissolved put in the browned sugar and cook until it will soft ball in water, add the nuts and vanilla.

MRS. THOMAS FROST

Divinity

5 large cups sugar
1 large cup Karo
3 egg whites
1 cup nut meats
Butter size of walnut
Vanilla

Put all of the sugar except 2-3 of a cup with syrup, butter and a little water in a large pan and boil until it will form a soft ball when dropped in cold water. Then put the remainder of sugar on to boil as for icing, when it hairs pour over the beaten whites; then over this icing pour the first syrup; beat hard and as it begins to thicken add nut meats and pour in a large buttered dish. Let stand in a cool place 12 hours.

MRS. J. H. BURWELL

Delicious Candy

2 1-2 cups medium brown sugar
1 can Eagle Brand Condensed milk
1-2 cup cows milk (scant)

Cook until you can cream in a saucer, add vanilla and christilized pineapple, cherries and nuts cut up; whip until creamy. When hard enough roll in damp cloth and let cool. Can then be sliced.

MRS. HOMER ROWE, Fayetteville, Tenn.

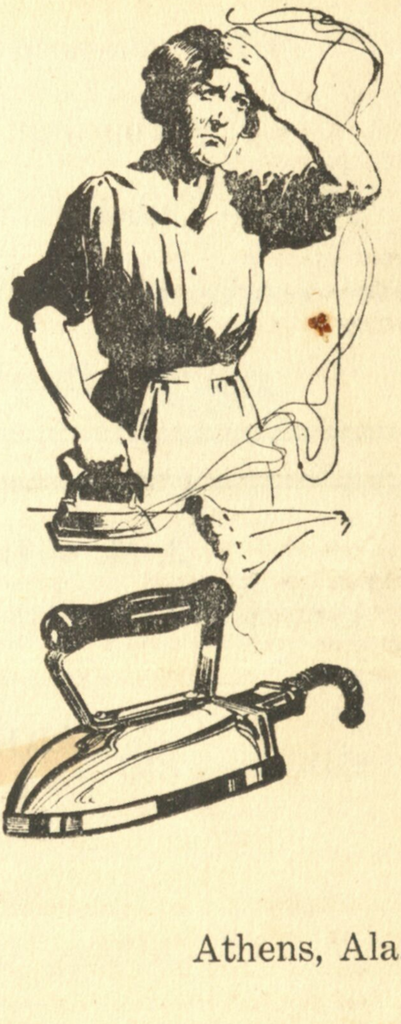
Pralines

1 7-8 cups powdered sugar
1 cup maple syrup
1-2 cup cream
2 cups pecan meats

Boil first three ingredients until it will form a soft ball in water. Remove from the fire and beat until a creamy consistency, add nuts and drop from the tip of spoon in small piles on buttered dish or paper.

MRS. H. B. MALONE

ATHENS LAUNDRY



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Nut Cookies (Ethel)

1 cup brown sugar
1/2 " white
2/3 cup shortening
2 eggs
3 cups flour
1/2 cup sour milk
1 teas. soda
1/4 " nutmeg
1/2 " cinnamon
1 1/2 raisins

Oatmeal Cookies

2/3 cup shortening
2 " brown sugar
2 eggs
2 1/2 cups flour
2 t baking powder
1 t cinnamon
1/2 t salt
1/2 cup milk

add
2 cups rolled oats
1 cup chopped raisins

~~Custard Pie~~

2 eggs
$\frac{1}{2}$ cup sugar
butter
cup sweet milk

Custard Pie-

Hot rolls (Mrs. Smith)

1 yeast cake
$\frac{1}{2}$ cup luke warm water
$\frac{2}{3}$ cup shortening
$\frac{2}{3}$ " sugar
1 cup mashed potatoes
1 t. salt
1 cup scalded milk
2 eggs-

dissolve yeast in water
add ~~potatoes~~ to scalded
milk - shor- sugar - salt
cool to luke warm
& add to dis- yeast
mix all thor. & add
well beaten eggs-
stir in enough flour
to make stiff dough. Turn
out on floured board & knead
Put in bowl & allow to rise